



RECIPE | TOMATOES

TOFU IN TOMATO SAUCE

45 min
 15 min PREP.
 30 min COOKING
 4
 easy

INGREDIENTS

4 Pure Flavor® Beefsteak Tomatoes, chopped
 1 package rice noodles
 1 cup firm tofu, cubed
 1 cup water
 ¼ cup cilantro, chopped
 1 medium white onion, sliced
 1½ tbsp cooking oil
 1 tbsp soy sauce

1 green onion, finely chopped
 1 red chili pepper, finely chopped
 1 tsp garlic, chopped
 ¼ tsp garlic powder
 ½ tsp sugar
 Salt & black pepper, to taste



DIRECTIONS

- In a medium bowl, toss tofu, oil, salt, pepper, and garlic powder. Spread on baking tray and bake in a pre-heated oven at 390°F for 15 minutes.
- Cook noodles according to package instructions.
- Heat oil in a pan over medium heat. Sauté garlic and white onion until browned. Add red chili pepper and white part of a green onion, and sauté until translucent.
- Add tomatoes, salt, sugar, soy sauce, and black pepper. Cook, stirring often, for 5 minutes. Pour water into the pan and cook for another 5 minutes.
- Add tofu and cilantro. Mix for 1 minute. Cover the pan and cook for another 5 minutes.
- Serve tofu mixture on top of cooked rice noodles and topped with red chili pepper.

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