



# STIR FRIED TOFU & SHIITAKE MUSHROOMS

Yield: 4 servings



## INGREDIENTS

- 3 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon honey
- 1/4 teaspoon sriracha or hot sauce (optional)
- 1 package Phoenix Bean Fried Tofu, cubed
- 1/4 cup cold water
- 1 teaspoon cornstarch
- 2 tablespoons neutral oil (like grapeseed or canola), divided
- 1/2 pound fresh RVR shiitake mushrooms stemmed, caps sliced
- 2 garlic cloves, minced
- 1 tablespoon minced peeled fresh ginger
- 1 bunch Nichol's spring onion greens, thinly sliced

## INSTRUCTIONS

**01**

Whisk the first 3 ingredients (and sriracha or hot sauce if using) in a large bowl. Add the tofu and marinate for 30 minutes. Once marinated, remove the tofu from the marinade, adding the cold water and cornstarch to the mixture. Whisk well and set aside.

**02**

In a large skillet over medium high heat, add the first tablespoon of oil to the pan until it begins to shimmer. Pat the marinated tofu dry with paper towels and add to the hot skillet and saute until golden brown.

**03**

Remove the tofu from the pan and set aside. Add the remaining tablespoon of oil and turn the heat down to medium. Add mushroom, garlic and ginger to the skillet and saute for 2 minutes or until the mushrooms begin to brown.

**04**

Return the tofu to the skillet and add the reserved marinade. Simmer for 1 minute, or until the liquid begins to thicken. Sprinkle with spring onion greens and serve.



# MARKET SHOPPING LIST



## HONEY

- Ellis Family Farm
- Jacobson Family Farms



## HOT SAUCE

- Bushel & Peck's



## TOFU

- Phoenix Bean Tofu



## MUSHROOMS

- River Valley Ranch



## SPRING ONIONS

- Nichols Farm & Orchard