

# Baked Tofu with Peanut Sauce and Coconut-Lime Rice

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## From Laura

*I'm always looking for new interesting ways to eat this low-on-the-food-chain and so-healthy protein. Tofu is like a blank slate that plays well with strong flavors, so spicy peanut butter makes for an easy sauce. With the raw greens and hot coconutty-rice, the mix of textures is really satisfying. This is one of my new favorite go-to options. From Yewande Komolafe (West African), printed in New York Times, 8/16/20*

## INGREDIENTS

2 TBSP peanut oil	1 TBSP ginger, grated
¾ C lime juice (5 limes), divided	1 TBSP fish sauce, optional
1 md bell pepper, any color, sliced long and thin	2 tsp pepper (I use jalapeno)
Black pepper	1 TBSP honey or molasses
1 C long-grain rice	1 box extra firm tofu, drained & cut crosswise, ¼ in thick
1 C full-fat coconut milk	3 C arugula (or other peppery green)
1 C peanut butter	2 scallions, thickly sliced
1 TBSP miso	

## DIRECTIONS

1. Preheat the oven to 450F. Prepare a cookie sheet with spray oil.
2. Quick pickle peppers: In a small bowl, dissolve ½ tsp salt in 4 TBSP lime juice. Add sliced peppers and black pepper. Set aside
3. Cook rice: Bring 1C Rice, 1C water and 1C coconut milk to simmer. Cover and cook on low for 15-20 minutes. Or use a rice cooker. When done, fluff with a fork and stir in lime zest from 1 lime.
4. Make peanut sauce: Whisk 4 TBSP lime juice, peanut butter, miso, ginger, fish sauce, jalapeno, 2 TBSP oil, honey, and ¾ C water. Stir until smooth. Add salt, if desired.
5. Arrange tofu in a single layer on the oiled baking sheet and season with salt. Spoon about 2 tablespoons of sauce over the top of each slice and let it run down the sides. Drizzle the tops with some oil and roast until glaze is set, deep brown and caramelized along the edges, 18-20 minutes.
6. Add the remaining lime juice and honey to the leftover peanut sauce in the bowl to make the dressing. Set aside.
7. To serve, assemble in single-serve shallow bowls in this order : Handful of greens, rice, 2-3 tofu slices, peanut dressing, pickled peppers as garnish, scallions.