

# Tofu Stir-Fry with Peanut Sauce



Serves: **4**

Prep Time: **15 min**

Cook Time: **20 min**

## Ingredients

**2 tablespoons** vegetable oil

**1 (14 oz)** package extra firm tofu, drained, cut into 1-inch cubes

**2 cups** roughly chopped cabbage, green or napa

**2 cups** broccoli florets

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sesame seeds, for serving, optional

steamed rice or cooked noodles, for serving, optional

## Peanut Sauce

**1 tablespoon** minced or grated ginger, from a 1-inch piece

**1** garlic clove, minced

**½ cup** unsalted creamy peanut butter

**¼ cup** low-sodium soy sauce or tamari

**2 tablespoons** Chinese black vinegar or 3 tablespoons apple cider vinegar

**1 teaspoon** chili sauce such as Sambal oelek or sriracha, plus more to taste

**2 tablespoons** toasted sesame oil

**1 teaspoon** honey, optional

## Method

**1.** Make the peanut sauce. In a food processor or blender, combine the ginger, garlic cloves, peanut butter, soy sauce, vinegar, chili sauce, sesame oil, honey, and ¼ cup of water. Blend until smooth and cohesive, about 30 seconds. Can be made 3 days ahead and stored in an airtight container in the fridge.

**2.** In a large skillet or wok, heat the oil over medium-high. Once the oil is glistening, add the tofu. Fry on each side, until golden brown, about 12-15 minutes total. Transfer the tofu to a paper towel lined plate.

**3.** Add the cabbage and broccoli to the skillet, and cook, stirring, until tender, about 8 minutes. Reduce the heat to medium, return the tofu to the skillet and add ½ of the peanut sauce. Toss to combine and cook until slightly thickened, about 1-2 minutes.

**4.** Serve with remaining peanut sauce over steamed rice, cooked noodles, sprinkled with sesame seeds.