Tofu Stir Fry

Ingredients

Stir-Fry Sauce:
- 2 Tbsp vegetable broth or water
- 2 Tbsp oyster sauce
- 1 Tbsp soy sauce

Tofu & Vegetables:
- 2 Tbsp oil
- 12 oz firm tofu, drained and cut into 1-inch cubes
- 1/3 cup of cornstarch
- 2 cloves of garlic, minced
- 1” piece of ginger, minced
- 2 (12-oz) bags fresh stir-fry vegetables (carrots, broccoli and snow peas)
- 1 tsp sesame oil
- 2 cups cooked brown rice (for serving)

Directions

1. Mix sauce ingredients in small bowl; set aside.
2. Heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat until simmering. Toss tofu with cornstarch until evenly coated. When skillet is hot, add tofu in a single layer and cook until golden brown on all sides. Set aside.
3. Add remaining oil to skillet; add garlic and ginger and cook until fragrant, 1 minute.
4. Add vegetables and stir-fry until crisp and tender.
5. Add the tofu back into the pan and stir with vegetables.
6. Stir sauce and pour into the pan; stir-fry until the sauce is thickened and coats the tofu and vegetables, 1 to 2 minutes.
7. Drizzle with sesame oil and serve with rice.

Servings: 4
Total Time: 30 minutes