Gingery Sauteed Tatsoi with Tofu Steaks
From – andreasrecipes.com

2 Tbsp soy sauce
¼ tsp rice vinegar
2 tsp brown sugar
2 tsp lime juice
2 tsp minced fresh ginger
¼ tsp cayenne pepper
6 ounces extra firm tofu, cut into "steaks"
1 Tbsp sesame oil, divided
2 small bunches of tatsoi
1-2 tsp toasted sesame seeds

• In a small bowl whisk soy sauce, rice vinegar, brown sugar, lime juice, ginger, and cayenne pepper together.
• In a large skillet over medium high heat, add 2 tsp sesame oil.
• Add tofu steaks; cook for 5-7 minutes per side, or until golden brown. Remove from skillet.
• Add remaining 1 tsp sesame oil to skillet; add tatsoi; once wilted, add sauce.
• Reduce heat to medium-low, and cook just until sauce slightly thickens.
• Place greens on serving plate. Top with tofu, drizzle with remaining sauce, and sprinkle with sesame seeds. Serve immediately.