

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.



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