

Orange Ginger Tofu



PREP TIME : 5 MIN

COOK TIME : 15 MIN

SERVES : 4

Ingredients :

- ***1 350g. cake firm to extra firm tofu***
- ***1/2 cup (125mL) VH[®] Orange Ginger Stir-Fry Sauce***
- ***1 teaspoon (5mL) vegetable oil***
- ***4 cups (1 L) baby spinach***
- ***5 green onions, chopped***
- ***juice of 1 lime***
- ***black pepper to taste, optional***

Directions :

- 1. Slice tofu into 1" (2.5cm) cubes. Drain well.***
- 2. Add tofu to bowl, cover with VH[®] Orange Ginger Stir-Fry Sauce and marinate for up to 4 hours.***
- 3. Heat oil in non-stick pan. Remove tofu from marinade, reserve marinade, and fry tofu until***



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browned on all sides. Add green onions and cook for several minutes. Add the spinach and reserved marinade and cook for a few minutes until sauce reduces.

4. Serve over jasmine rice with a squeeze of fresh lime juice and freshly ground black pepper if desired.

A colourful and easy dish, with the tang of fresh green onions and the sweetness of orange topped with the zing of lime.