



PREP TIME : 15 MIN

COOK TIME : 10 MIN

SERVES : 4

Ingredients :

- **14 oz (400 g) extra-firm tofu, drained, patted dry and cubed**
- **1/4 cup (60 mL) cornstarch**
- **1/4 cup (60 mL) canola oil**
- **1 jar (355 mL) VH® Korean BBQ Stir-Fry Sauce**
- **2 cups (500 mL) steamed white rice**
- **1 cup (250 mL) bean sprouts**
- **1 cup (250 mL) sliced cucumbers**
- **1 cup (250 mL) shredded carrots**
- **4 eggs, fried sunny-side up**
- **2 green onions, thinly sliced**
- **2 tbsp (30 mL) sesame seeds**

Directions :

- 1. Toss tofu with cornstarch until well coated. Heat oil in wok or large skillet set over medium-high heat; stir-fry tofu for 4 to 5 minutes or until golden brown and crispy. Transfer to paper towel-lined plate.**
- 2. Remove all but 1 tbsp (15 mL) oil from pan; return tofu to pan. Pour in VH® Korean BBQ Stir-Fry Sauce. Cook for 3 to 5 minutes or until sauce is boiling and glazes tofu.**
- 3. Divide rice among 4 bowls. Top with bean sprouts, cucumbers, carrots, tofu, and fried eggs. Sprinkle with green onions and sesame seeds.**



Crispy Korean Vegetarian Bibimbap

Tips:

Add steamed or sautéed spinach to bowls if desired.

Serve with kimchi for a spicy addition.

If preferred, substitute a poached egg for the fried egg.