



Saucy Sesame Tofu with Mushrooms

PREP TIME 10 mins | TOTAL TIME 25 mins | SERVES 3-4

INGREDIENTS

- ½ cup water
- 3 tablespoons soy sauce or tamari
- 2 tablespoons cornstarch
- 2 teaspoons granulated sugar
- 1 to 3 teaspoons sriracha (optional)
- 350-g package firm tofu
- 1 tablespoon canola oil
- 1 tablespoon toasted sesame oil
- 250 g white mushrooms, thinly sliced
- 2 stalks celery, sliced
- 2 green onions, minced
- 2 cloves garlic, minced

INSTRUCTIONS

1. Combine water, soy sauce, cornstarch, sugar and sriracha in a small bowl or measuring cup and stir until the sugar dissolves. Using your hands, crumble the tofu into small pieces into a bowl.
2. Heat a large non-stick frying pan over medium high. Add the canola and sesame oils. Add the mushrooms and cook 3 to 5 minutes, or until they start to turn golden. Add the crumbled tofu and cook 5 to 8 minutes, or until the tofu gets browned in places.
3. Add the celery, onions and garlic and cook another 1 to 2 minutes, then stir the sauce and add it all at once. Cook, stirring constantly, until thickened, about 30 seconds. Serve immediately.

TIP: Serve this in lettuce wraps or over steamed rice.