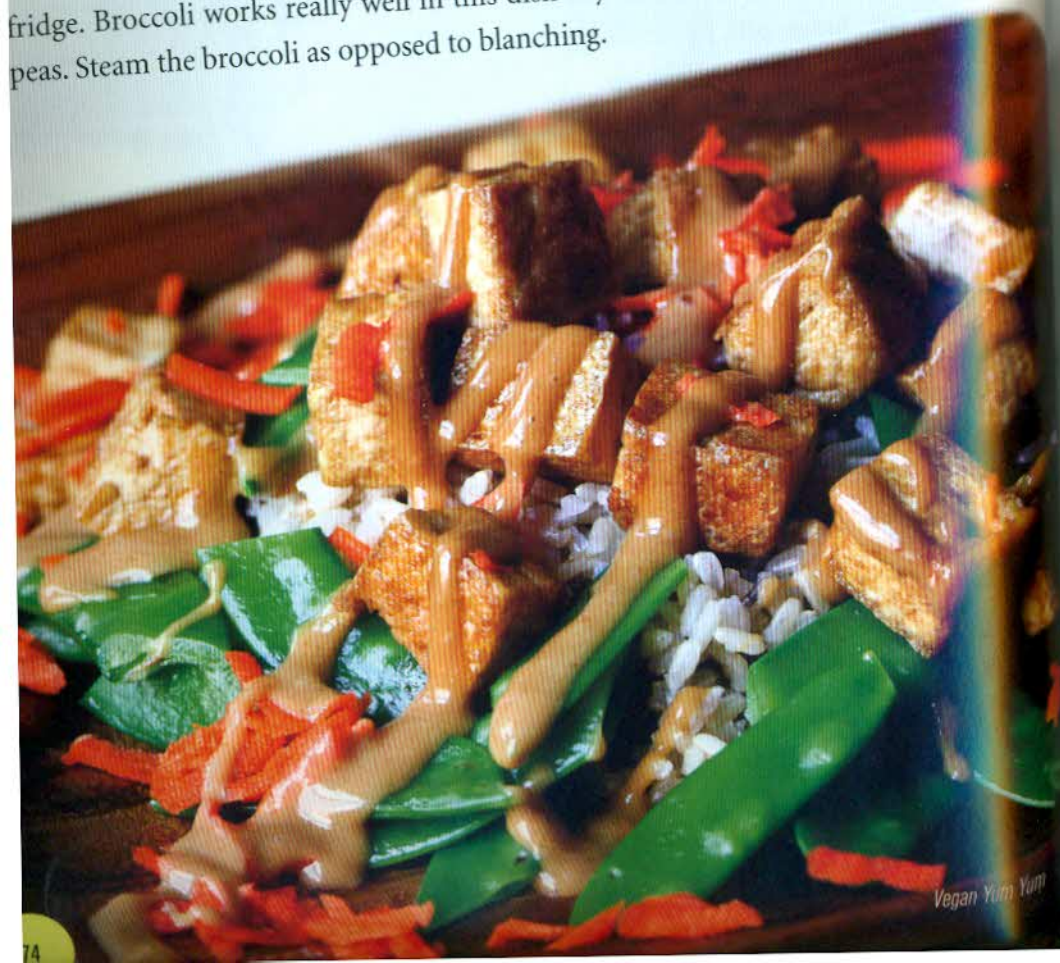


## Soy-Mirin Tofu with Snow Peas and Peanut Sauce

This recipe is another one of my favorites. It makes a great larger lunch or a filling dinner. It's also easy to scale. For every two people eating, you will need 1 block of tofu, 1 glaze recipe, 1 peanut sauce recipe, 2 cups of veggies (snow peas), and 1 carrot. If you're making it for a crowd and you have to cook the tofu in batches, keep it warm in a low oven until you've pan-fried all that's needed.

You can definitely use water instead of coconut milk in this recipe. I only use coconut milk when I happen to have an open can in the fridge. Broccoli works really well in this dish if you can't find snow peas. Steam the broccoli as opposed to blanching.



Vegan Yum Yum

## Soy-Mirin Tofu with Snow Peas and Peanut Sauce

Makes 2 servings

**step 1** Start cooking the rice in 2 cups water, in a rice cooker or on the stove. To make the peanut sauce, mix the peanut butter, coconut milk (or water), sugar, soy sauce, rice vinegar, powdered ginger, and hot chili oil (if using) until smooth (be patient, it might take a moment to smooth out) and set aside. If you're using coconut milk, you may need to add an additional 1 tablespoon of water to get it thin enough.

**step 2** While the rice is cooking, press the tofu.

**step 3** Trim the snow peas, blanch them in salted boiling water for 1 minute, drain, shock in a bowl of ice-cold water, and then set aside.

**step 4** Shred the carrot, set aside.

**step 5** Mix together the soy sauce and mirin for the soy-mirin glaze. When the rice is nearly done (or completely done) begin cooking the tofu.

**step 6** Pan-fry the tofu in the oil over high heat in a 10-inch cast-iron or nonstick skillet until browned on at least two sides of every cube. (If you use nonstick or cast iron, only 1 tablespoon or less of oil should be needed, and you won't have to drain off any oil.) Turn off the heat.

**step 7** Add the snow peas and pour the soy-mirin mixture over the tofu and peas, mixing well. It will bubble up and form a light glaze.

**step 8** Plate the rice, tofu and peas, carrot, and crushed peanuts. Drizzle with sauce and serve.

Main Dishes

- 1 cup dry brown rice
- 2 cups water
- ¼ cup peanut butter
- ¼ cup coconut milk or water
- 1 tablespoon sugar
- 1 tablespoon soy sauce
- 1 tablespoon seasoned rice vinegar
- ¼ teaspoon powdered ginger
- 1 teaspoon hot chili oil (optional)
- 1 block extra firm tofu, pressed and cut into small squares
- 2 cups snow peas, trimmed, cut into 2-inch pieces and blanched with pinch of salt
- 1 carrot, peeled and shredded
- 1 tablespoon soy sauce
- 1 tablespoon mirin
- 1 tablespoon canola or peanut oil for pan frying
- Crushed peanuts as garnish (optional)