

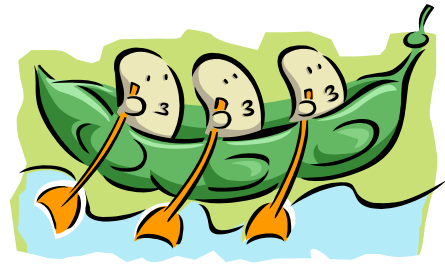
Tofu with Snap Peas and Scallions

Submitted by Janet McElroy

Serves 4.

Ingredients:

- 1-14 oz. block soft tofu, quartered
- 1 tsp vegetable oil
- 4 oz sugar snap peas, thinly sliced
- 2 scallions, thinly sliced, greens and whites separated
- ½ tsp red pepper flakes
- 1 Tbsp sesame seeds
- 1 small clove garlic, minced
- 1 ½ tsp sesame oil
- 1 ½ Tbsp reduced-sodium soy sauce
- ½ tsp cane sugar
- Coarse salt



Directions:

1. In a medium pot, cover tofu with water and bring to a gentle simmer. Remove from heat and set aside.
2. Heat oil in a medium skillet over medium heat. Add peas and scallion whites and sauté, stirring, until peas are crisp-tender, about 2 minutes. Transfer to a medium bowl.
3. Mix in scallion greens, red pepper flakes, sesame seeds, garlic, sesame oil, soy sauce, sugar and 1 Tbsp water. Season with salt.
4. Drain tofu and divide among plates. Top with pea mixture.