

# Vegetable Stir Fry with Crispy Tofu



*This quick cooking make-your-own takeout dish can be customized with your favorite veggies and proteins like shrimp or chicken.*

YIELD	PREP TIME	TOTAL TIME
8 SERVINGS	10 MIN	30 MIN

## INGREDIENTS

### *For the Stir Fry Sauce:*

1 cup Water  
5 Tbsp Soy Sauce, low-sodium  
¼ cup Rice Vinegar  
¼ cup Brown Sugar  
4 tsp Sesame Oil  
1 tsp Ground Ginger  
½ tsp Crushed Red Pepper Flakes  
4 tsp Cornstarch

### *For the Stir Fry:*

1 Tbsp Olive Oil  
1 each Red Onion, cut into 1" pieces  
2 each Red Bell Pepper, cut into 1" pieces  
8 cups Broccoli (from 2 crowns), cut into bite sized florets  
4 cloves Garlic, minced  
1 recipe Crispy Baked Tofu (see separate recipe)

## CHEF'S NOTES

Short on time? Substitute a bag of frozen stir fry vegetables for the fresh and reduce the cooking time by a few minutes.

Making your own stir fry sauce allows you to control the quality of the ingredients in your meal, as well as the sodium and added sugar. Keeping a stocked pantry and spice rack ensures full flavored meals come together quickly.

## DIRECTIONS

1. Gather all necessary equipment and ingredients. Prepare all ingredients as described above.
2. Make the sauce by whisking the water, soy sauce, rice vinegar, brown sugar, sesame oil, ground ginger, red pepper flakes, and cornstarch in a small bowl. Set aside.
3. Heat a large nonstick skillet over medium high heat and once hot, add the olive oil, swirling to coat the bottom of the pan evenly. Add the onion and bell pepper and cook, stirring occasionally, until lightly browned on the edges and slightly softened, about 2 – 3 minutes.
4. Add the broccoli and cook, stirring occasionally, until lightly browned and just tender, about 2 – 4 minutes more. Add a few tablespoons of water to help add steam to the pan and soften the broccoli quicker.
5. Add the garlic and cook until just fragrant, about 30 seconds – 1 minute.

6. Add the reserved stir fry sauce to the pan and stir constantly, until thick and glossy and the mixture is fully coated, about 1 minute more.
7. Remove from the heat and stir in the crispy baked tofu. Enjoy!

<b>Nutrition Facts</b>	
8 servings per container	
<b>Serving size</b>	<b>1 cup (305g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>260</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 12g	<b>15%</b>
Saturated Fat 1.5g	<b>8%</b>
<i>Trans Fat</i> 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 530mg	<b>23%</b>
<b>Total Carbohydrate</b> 24g	<b>9%</b>
Dietary Fiber 4g	<b>14%</b>
Total Sugars 11g	
Includes 8g Added Sugars	<b>16%</b>
<b>Protein</b> 15g	<b>30%</b>
Vitamin D 0mcg	0%
Calcium 200mg	15%
Iron 2.7mg	15%
Potassium 390mg	8%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

CONTAINS: WHEAT, SOY, SESAME

