

SWEET AND SOUR TOFU SOUP



SERVING SIZE

3



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Olive Oil	1 tbsp	Vinegar	1½ - 2 Tbsp
Fresh Ginger, Grated	1 tbsp	Chili Sambal Olek	1 Tbsp
Green Onions, Thinly Slice	4	Block Extra Firm Tofu, Cut Into Small Cubes	14 Oz.
Red Cabbage, Thinly Slice	¼		
Button Mushrooms, Thinly Slice	8 oz.		
Vegetable Broth	6 cups		
Soy Sauce	½ tbsp		



PREPARATION

- Press the tofu to remove excess moisture. This can be done by wrapping the tofu in a clean kitchen towel or paper towel and placing a heavy object on top for about 15-20 minutes. Once pressed, cut the tofu into small cubes.
- In a large pot, heat the olive oil over medium heat. Add the grated ginger and the white parts of the green onions. Sauté for about 2 minutes until fragrant.
- Add the thinly sliced red cabbage and mushrooms to the pot. Cook, stirring occasionally, until the vegetables start to soften.
- Pour in the vegetable broth. Stir in the soy sauce, vinegar, and chili sambal oelek.
- Let it cook for about 10 minutes to allow the flavors to meld together.
- Add the cubed tofu to the pot. Gently stir to combine. Simmer for an additional 5-7 minutes.
- Taste the soup and adjust the seasoning if needed.
- Enjoy!