

TOFU LETTUCE WRAP

SERVING SIZE

3

INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Tamari Or Soy Sauce	3 Tbsp.	Garlic Cloves, Minced	2
Chili Paste	2 Tsp.	Fresh Ginger, Minced	2 Tsp.
Fresh Lime Juice	1 Tbsp.	Green Onion, Sliced	2 Tbsp.
Sesame Oil	2 Tsp.	Fresh Cilantro, Minced	2 Tbsp.
Firm Tofu, Drained And Pressed	14 Oz.	Fresh Mint, Minced	1 Tbsp.
Olive Oil	½ Tbsp.	Leaves Crisp Butter Or Romaine Lettuce	9
Mushrooms, Minced	1 Cup (About 4 Oz)		

PREPARATION

- In a small bowl, whisk together tamari, chili paste, lime juice, and sesame oil. Set aside.
- Crumble the pressed tofu into small pieces using your hands or a fork.
- Heat olive oil in a skillet over medium heat. Add mushrooms and cook 3-4 minutes until softened.
- Add garlic and ginger. Cook 30-60 seconds until fragrant.
- Add crumbled tofu to the skillet.
- Pour in the sauce and cook 4-5 minutes, stirring, until heated through and slightly caramelized.
- Remove from heat and stir in green onion, cilantro, and mint.
- Spoon the tofu mixture into lettuce leaves and serve immediately. Enjoy!