

STICKY GINGER-LIME TOFU BITES

INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Extra-Firm Tofu, pressed and cut into bite-sized cubes	14 Oz.	Freshly Grated Ginger	1 Tsp.
		Garlic Powder	½ Tsp.
Cornstarch	1 Tbsp.	Sesame Oil	½ Tsp.
Sesame Oil	1 Tsp.	Cornstarch	1 Tsp.
Black Pepper	¼ Tsp.	Water	2 Tbsps.
Low-Sodium Soy Sauce	2 Tbsps.	Green Onions, sliced	2
Fresh Lime Juice	1 Tbsp.	Sesame Seeds	1 Tsp.
Honey	1 Tsp.		

SERVING SIZE **¼ OF TOTAL BATCH**

PREPARATION

- Pat the pressed tofu dry and cut into bite-sized cubes.
- Toss tofu with cornstarch, sesame oil, and black pepper.
- Heat a nonstick skillet over medium-high heat. Add tofu and cook for 8-10 minutes, turning occasionally, until golden and crisp on several sides.
- In a small bowl, whisk together soy sauce, lime juice, honey, ginger, garlic powder, sesame oil, cornstarch, and water.
- Reduce heat to medium and pour the sauce over the tofu.
- Toss continuously for 1-2 minutes, until the sauce thickens and coats the tofu.
- Garnish with green onion and sesame seeds.

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