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Stir-Fried Tofu with Lime and Coconut

You can easily enjoy the tastes of Thailand on a weeknight after a hard day's work because this recipe is so simple. Marinate the tofu in the lime juice while you prepare the other ingredients and read your mail.

- 1 16-oz. package firm tofu
- 1 lime
- 2 tbs. canola oil
- 6 scallions, white parts only, thinly sliced
- 1 Tbs. diced green chilies, hot or mild
- 1 14-oz. can coconut milk
- 2 tsp. tamari
- 1 12-oz. package frozen stir-fry veggies
- Your favorite Asian chili sauce (optional)
- Grated or shredded coconut for garnishing (optional)

Rice or Udon noodles

1. Drain tofu and slice into 1" cubes. Grate lime zest and sprinkle over tofu cubes. Slice lime in half and squeeze juice over tofu cubes. Stir to combine and set aside.
2. Heat canola oil in a large saucepan over medium heat. Sauté tofu and scallions for about 3 minutes. Add green chilies, coconut milk, and tamari. Heat until mixture bubbles. Add frozen veggies and chili sauce, if using. Heat through and serve over rice or noodles. Garnish with coconut if desired.