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## Thai Chili Tofu

Chef Robert Church, author of the new book *The Tao of Tofu*, was kind enough to share this recipe with us. Lime and chilies give a tart and spicy hue to this variation of the Thai classic. The vegetables provide additional flavor and color. Learn more about Robert at [www.chefrobertchurch.com](http://www.chefrobertchurch.com).

- 1 16-ounce block extra-firm tofu, pressed, drained, and cut into planks
- 2 Tbs. light vegetable oil
- 1 medium carrot, cut into 2" matchsticks
- 1 red bell pepper, seeded, veined, and cut into 2" matchsticks
- 2 Tbs. light vegetable oil
- 1 clove garlic, minced
- 1 jalapeno, serrano, or Thai bird chili, seeded, veined, and finely diced
- 2 Tbs. tamari, shoyu, or generic soy sauce
- 1 Tbs. freshly squeezed lime juice
- 1 tsp. grated ginger
- 1 Tbs. palm sugar or light brown sugar

1. In a medium-size sauté pan or wok, fry tofu in the vegetable oil until lightly browned. Drain on paper towels.
2. Heat the vegetable oil to medium-high, add the carrot and bell pepper, and sauté 1 minute. Add the garlic, and carefully sauté 1 minute more. Don't burn the garlic. Add the tofu and continue to cook.
3. Whisk together the chili, tamari, lime juice, ginger, and sugar. Pour into the pan and toss with the vegetables and tofu. Cook until the sauce thickens and coats all the ingredients.