



## CRISPY TOFU, EDAMAME AND RED PEPPER STIR-FRY

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Serves 4  
Vegan, Gluten-Free

### INGREDIENTS

5 tablespoons gluten-free tamari soy sauce  
2 tablespoons rice wine or dry sherry  
1/3 cup plus 2 teaspoons cornstarch  
1 teaspoon toasted sesame oil  
1 tablespoon grated fresh ginger  
1 tablespoon honey  
14 ounces extra-firm tofu, drained and cut into 24 equal sized cubes or triangles  
3 tablespoons vegetable oil  
1 medium red pepper, seeded and cut into 1/2 inch dice  
2 cloves garlic, minced  
1 cup frozen shelled Edazen™ Edamame, cooked according to directions on the box  
1 tablespoons toasted sesame seeds

### INSTRUCTIONS

1. Combine 5 tablespoons tamari soy sauce, 5 tablespoons water, rice wine, 2 teaspoons corn starch, sesame oil, ginger, and honey in small bowl until thoroughly combined. Set aside.
2. Sprinkle remaining cornstarch on a plate, add tofu pieces, and toss to coat thoroughly.
3. Heat 2 tablespoons oil in large skillet over medium-high heat until shimmering. Add tofu and cook until golden brown, 4 to 6 minutes. Turn tofu over and cook until golden brown, 4 to 6 minutes. Transfer to clean plate.
4. Add remaining oil and red pepper to now empty skillet and cook until pepper is slightly charred and softened, 2 to 4 minutes. Add garlic to pan and cook until fragrant, about 30 seconds. Add tofu, edamame, and sauce mixture to pan and cook until sauce is thickened and mixture is well combined, 1 to 2 minute. Sprinkle with sesame seeds and serve with rice.