



KOREAN BULGOGI TOFU WITH EDAMAME

Serves 2
Vegan, Gluten-Free

INGREDIENTS

1 ripe pear, peeled, cored, chopped
6 minced garlic cloves
4 teaspoons minced fresh ginger
½ cup gluten-free tamari soy sauce
2 tablespoons toasted sesame oil
6 tablespoons sugar
1 tablespoon rice vinegar
1 (12 ounce) block extra firm tofu, sliced into 8 equal sized pieces
2 tablespoons vegetable oil
1 cup frozen shelled Edazen™ Edamame, cooked according to directions on the box

INSTRUCTIONS

1. Combine pear, garlic, ginger, tamari soy sauce, sesame oil, sugar, and vinegar in food processor and process until smooth, about 30 seconds.
2. Arrange tofu in single layer in a dish and pour marinade over it, being sure to cover tofu with marinade. Let sit for at least 2 hours in refrigerator to soak up marinade.
3. Remove tofu from marinade and pat dry with paper towels. Reserve marinade. Heat oil in large non-stick skillet over medium high heat until just smoking. Add tofu and cook until golden brown, 2 to 3 minutes. Flip and repeat with other side. Transfer to clean plate. Add edamame and ½ cup of reserved marinade and cook until heated through, 1 to 2 minutes. Pour over tofu and serve with steamed rice.