General TSO Tofu

Cook Time: 15 mins



Ingredients & Preparation

- **Tofu** Use ½ the block cut into 1" slices (6 slices)
- **Onion** peeled & sliced thickly
- Pepper -deseeded & sliced thickly
- Mangetout

- Garlic finely sliced
- **Basmati Rice**
- **Desiccated Coconut**
- Spice Mix: General TSO Tofu
- **Hoisin Sauce**



Cooking Instructions

Required: Oil for shallow frying

- 1. Cook the **basmati rice** in a pan, covering the rice with 2-inches of boiling water and simmer for 12 minutes or until cooked then drain & stir in the desiccated coconut.
- 2. To make the crispy tofu; add the **cornflour** to a bowl, & lightly coat the **tofu** slices in the flour. Next, take a small frying pan (or wok) and add enough oil to shallow-fry the tofu pieces. Heat the oil & carefully add the tofu. Shallow-fry the tofu for 3 mins on each side, then place the fried tofu in a bowl lined with kitchen paper to remove excess oil.
- 3. Add 1-tbsp of oil to a clean frying pan and heat on high. Add the **onions**, **pepper**, mangetout and stir fry for 3 minutes, next add in the garlic and stir fry for a further minute.
- 4. Using the (now empty) frying pan, pour in the General TSO sauce and heat until the sauce bubbles & thickens. Place the tofu into the sauce & stir so the tofu is well coated & heat through.
- 5. Now portion out the rice into the serving bowls & add the tofu & vegetables.



Nutritional Information

Nutrition information typical values		
Nutrient:	per 100g	per serving (387g)
Energy	687kJ / 163kcal	2661kJ / 632kcal
Fat	4.1g	16g
of which saturates	1.9g	7.5g
Carbohydrate	25g	99g
of which sugars	6g	23g
Protein	4.9g	19g
Salt	0.71g	2.7g

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DIETARY & ALLERGEN INFORMATION:

CONTAINS Wheat, Sesame, Soya MAY CONTAIN Tree nuts, Peanuts, Sulphites

Made in a facility that also handles: celery, cereals containing gluten, egg, lupin, milk, mustard, nuts, peanuts, sesame seeds, soya, sulphites.



