



Vegetarian Kung Pao Tofu and Mushroom Rice Bowl



Ingredients: Family Serving

1/2 C. **General Kung Pao Sauce** (Starport 445)

14 oz. Tofu firm (1 pack), 1/2" cubes

4 oz. Shiitake Mushrooms

4 oz. Red bell peppers, 1/4 x 2"

4 oz. Onions, sliced

4 C. Steamed rice

1 oz. Green onion, chopped for garnish

2 Tbsp. Corn or vegetable oil

* Other delicious Starport vegetarian sauces:
Classic Wok Sauce (Starport 450) and **XOX Teriyaki** (Starport 417).



Instructions

1. Heats a non-stick pan, add oil then tofu and brown tofu 3-4 minutes, stirring occasionally. Remove when tofu is browned.
2. Add oil to heated pan then red bell peppers, onions and shiitake mushrooms, spread out evenly and let it sear 30-40 seconds without stirring.
3. Add browned tofu back into pan and sauté about a minute and add in **Garlic Sesame Sauce** sauté until steaming hot.
4. Serve in a bowl with rice and garnish with green onions.