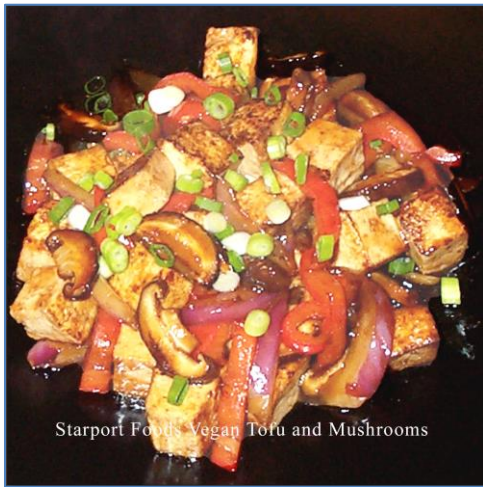




## Vegetarian Kung Pao Tofu and Mushrooms



### Ingredients for family serving

- 1/2 C **General Kung Pao Sauce\*** (Starport 345 Gluten Free)
- 8 oz. Tofu, firm, fresh, 1" sq. x 1/2" thick
- 1 C. Shiitake or brown mushrooms, fresh, 1/4 slices
- 1/2 C. Red bell pepper, 1/4" sliced
- 1/2 C. Red onions, 1/4" sliced
- 1 Tbsp. Green onions, chopped for garnish
- 2 Tbsp. Corn or vegetable oil
- 2 Tbsp. Dry Sherry - optional

\*Other great Starport flavors are: **Classic Wok Sauce** (Starport 250), **Spicy Szechuan Sauce** (Starport 322) and **XOX Teriyaki** (Starport 217)

### Instructions

1. Gently squeeze out packing water from tofu. Slice tofu into 1/2" thick 1" squares.
2. Marinate tofu with 2 Tbsp. **General Kung Pao Sauce** 15 minutes or longer.
3. Heat sauté pan at high heat. Add oil, then tofu and let tofu sear 30 seconds. Tofu may be deep fried until golden brown.
4. Add onions and bell peppers, sauté 30 seconds then add shiitake or brown mushrooms, and sauté another 30 seconds.
5. Add wine then **General Kung Pao Sauce**, stir and remove when steaming hot.
6. Garnish with green onions.

