

Featuring Tennessee Gourmet® Products

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Tofu & Mushroom Stir Fry

1 (14 to 16 ounce) package firm tofu, rinsed and drained	1 pound mixed fresh mushrooms (button, crimini and shiitake), cut into ½-inch thick slices. Discard the stems from the shiitake mushrooms.
¼ tsp. cornstarch	⅓ cup Kikkoman Black Bean Sauce with Garlic
3 Tbsp. Tennessee Gourmet® Sensual Salad Dressing Plus	1 tsp. Kikkoman Soy Sauce
1 carrot, julienned	¼ cup water
¼ pound fresh snow peas, trimmed and cut diagonally in half	Hot Cooked rice

Cut tofu into ¾-inch cubes; separate and drain on layers of paper towels for 10 to 15 minutes.

While tofu is draining, blend cornstarch with ¼ cup water.

Heat Sensual in wok or large skillet over medium-high heat until hot. Add carrot and snow peas; stir-fry 1 minute. Add mushrooms; stir-fry 3 minutes. Add tofu; cook, stirring gently for 1 minute.

Stir in black bean sauce, soy sauce and cornstarch mixture. Cook and stir until sauce boils and thickens slightly. Serve with rice.