

Lemongrass Tofu

1 block tofu, pressed, cut into 40 or so cubes. Set aside.

2 stalks lemongrass, minced (How to mince: <https://youtu.be/4VtxcPARpak>)

3 cloves garlic

1/2 red onion

Mince finely. You can put in mini food processor.

Heat wok on high.

Add: 2 Tbsp. Olive oil

When hot, add minced lemongrass, garlic and onion. Sauté for a minute. Add tofu. Stir and sauté for 4-5 minutes. Add the following:

1 Tbsp. tamari sauce

2 tsp. agave syrup

1 tsp. salt

1 tsp. crushed red pepper

1/2 tsp. turmeric

Stir for a minute. Turn off heat. Serve with rice. Serves 1, or more if you have another dish.

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