



FRIED RICE

Cut in 1/4 inch cubes

1 pound extra firm tofu

Bake at 400 degrees for 25 minutes. Meanwhile, mix the following sauce ingredients:

6 Tbsp. Braggs liquid aminos

2 Tbsp. peanut butter

1/4 cup brown sugar

2 cloves garlic, minced

2 tsp. chili garlic sauce

2 tsp. sesame oil

Place the baked tofu in a bowl and mix in the sauce from above. Set aside and prepare the vegetables. Sauté in a large frying pan:

1 Tbsp. olive oil

6 cloves garlic, minced

1 cup green onion, sliced

3/4 cup peas (fresh or frozen)

3/4 cup carrots, diced small

Sauté for 5 minutes or until carrots are barely tender. Add to pan:

Baked tofu from above

Sauce from above

8 cups cooked rice (amount is approximate)

Cook until heated through. Serve with additional chili garlic sauce if desired.

SPRING ROLL DIPPING SAUCE

Mix well in a small jar:

1/4 cup Braggs liquid aminos or soy sauce

1 Tbsp. lime juice

1 tsp. sugar

1 garlic clove, minced

1/2 tsp. red pepper flakes

1 tsp. thinly sliced green onion, optional

CABBAGE SALAD

Combine in salad bowl:

1 head green cabbage, shredded
1/4 cup minced onion
1/3 cup shredded carrot
Two 3-oz packages Ramen noodles, crushed

Mix the following for the dressing:

1/3 cup oil
2 Tbsp. sugar
6 Tbsp. lemon juice
2 tsp. Braggs liquid aminos
5 tsp. chicken style seasoning
1 tsp. salt

Pour dressing over salad and let refrigerate overnight. Just before serving, top with:

3 Tbsp. toasted sesame seeds
1/2 cup toasted, slivered almonds

LEMON PUDDING

Blend until very smooth:

3/4 cup raw cashews
1 can full-fat coconut milk
1/8 teaspoon salt
1/8 teaspoon turmeric
1/4 cup sugar
1/3 cup lemon juice (fresh squeezed is best)
2 tsp. lemon zest
1 tsp. guar gum

Chill. Serve topped with vegan ice cream if desired.

We also served vegan spring rolls from Costco.

