



COOKING FOR WELLNESS

CANCER SUPPORT
COMMUNITY
CENTRAL OHIO
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SWEET AND SPICY SRIRACHA TOFU

Yields: 4 Servings

INGREDIENTS

FOR THE TOFU

1 block extra-firm tofu, drained and pressed, cubed
1/3 cup cornstarch
2 Tbsp oil for frying
Cooked rice for serving

FOR THE SWEET & SPICY SAUCE

1 cup water
1/4 cup soy sauce
1/4 cup white sugar
1 - 3 Tbsp Sriracha
2 Tbsp agave
3 cloves garlic, minced
2 Tbsp cornstarch
2 Tbsp water

INSTRUCTIONS

1. Add the tofu to a medium bowl with the cornstarch. Toss well to coat, and shake off excess.
2. Heat the oil in a pan and fry the tofu cubes until all sides are browned, about 4 minutes each side. Drain tofu on paper towel to get rid of excess oil.
3. In a small saucepan, add 1 cup water, soy sauce, sugar, Sriracha, agave, and garlic, then bring to a boil. In a small bowl or glass, mix the cornstarch and 2 Tbsp water together.
4. Pour the cornstarch mixture into the sauce and whisk well. Continue to cook another minute or two until the sauce thickens.
5. Toss the sauce with the tofu and serve over a bed of rice.