

Stir-Fried Tofu, Red Cabbage and Butternut

From – *nytimes.com*

2 Tbsp soy sauce, divided
1 Tbsp rice wine vinegar
2 tsp sugar or honey
2 tsp dark sesame oil
2 tsp cornstarch
2 Tbsp canola or peanut oil, divided
½ pound firm tofu, cut into 1X2” dominoes
2 tsp minced fresh ginger
¾ pound butternut, cut into ½” dice
salt to taste
1 ½ pound red cabbage, cored and coarsely chopped
rice, bulgur or buckwheat noodles for serving

- In a small bowl, whisk together 1 Tbsp of the soy sauce, the rice wine vinegar, sugar or honey, sesame oil and cornstarch. Set aside.
- Heat 1 Tbsp of the canola oil over medium-high heat until a drop of water sizzles and evaporates upon contact. Add the tofu, and stir-fry until lightly colored, about three minutes. Remove from the pan, and season to taste with soy sauce.
- Add the remaining oil to the pan. When it is hot, add the butternut squash. Stir-fry until it begins to color, 5-8 min. Add salt to taste, the ginger and garlic. Stir-fry for about 30 seconds, and add the cabbage. Stir-fry until the squash is tender and the cabbage is crisp-tender, about 6 min, adding about 1/4 cup water to the pan from time to time if the vegetables begin to stick. Return the tofu to the pan.
- Stir the sweet and sour mixture, and add to the vegetables. Stir just for a few seconds until they are glazed. Remove from the heat and serve with grains or noodles.



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