



Gluten Free Asian Vegetarian Recipe Spicy Vegetarian Tofu and Mushrooms Rice Bowl with Hunan Sauce

Delicious and healthful gluten free rice bowl with tofu, shiitake mushrooms, red bell peppers, onions in a Hunan sauce.



Ingredients: Family Serving
1/2 C. **General Kung Pao Sauce** (Gluten free [Starport 345](#))
14 oz. Tofu firm (1 pack), 1/2" cubes
4 oz. Shiitake Mushrooms
4 oz. Red bell peppers, 1/4 x 2"
4 oz. Onions, sliced
4 C. Steamed rice, hot
1 oz. Green onion, chopped for garnish
2 Tbsp. Corn oil

Instructions:



1. Heats a non-stick pan, add 1 Tbsp. oil then tofu and brown tofu 3-4 minutes, stirring occasionally. Remove when tofu is browned.
2. Add 1 Tbsp. oil to heated pan then red bell peppers, onions and shiitake mushrooms, spread out evenly and let it sear 30-40 seconds without stirring.
3. Add browned tofu back into pan and sauté about a minute and add in **General Kung Pao Sauce** sauté until steaming hot.
4. Serve in a bowl with rice and garnish with green onions.

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