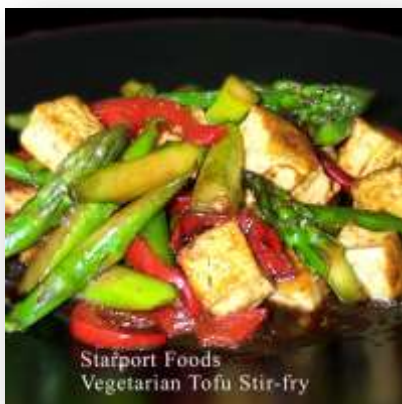




Japanese Vegetarian Recipe Sweet Teriyaki Sauce Stir Fry Tofu and Asparagus

Delicious and healthful tofu stir fry with extra thick and sweet Teriyaki sauce.



Ingredients: Family Serving
1/2 C. **XOX Teriyaki** ([Starport 217](#)).
14 oz. Tofu firm (1 pack), 1/2" cubes
8 oz. Asparagus, bias cut 3" long
6 oz. Red bell peppers, 1/4 x 2"
1 Tbsp. Garlic Ginger Infusion ([see recipe](#))
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; let it sear 45-50 seconds.
3. Add Garlic and Ginger Infusion and asparagus, sauté about a minute and add tofu.
4. Add in **XOX Teriyaki Sauce** sauté until steaming hot.
5. Serve with brown rice.