

Marinated Tofu and Peanut Cabbage Slaw Tacos

4-6 servings

Ingredients

- 1 14 oz block of firm tofu
- 1/4 cup soy sauce or tamari
- 1/4 cup rice wine vinegar
- 2 Tbsp vegetable oil
- 1/2 cup peanuts
- 1/2 small red cabbage shredded (about 4 cups)
- 1 bunch scallions finely chopped
- 1/4 cup cilantro finely chopped
- 1/4 cup fresh mint finely chopped (optional)
- 1 lime juiced
- 1/4 cup sour cream
- salt to taste
- 8 to 12 corn tortillas



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Directions

- Dice the tofu into whatever size dice you most prefer. Transfer the tofu to a freezer bag or sealable container. Pour the soy sauce and rice vinegar over the cubes and let it marinate for 1 hour in the fridge or up to a day.
- In a small pan on medium heat toast the peanuts until they are light brown. Shake the pan occasionally to brown on all sides. It should take about 5 minutes.
- In a large bowl mix up the shredded cabbage, scallions, cilantro, mint, lime juice and sour cream. Sprinkle with a couple pinches of salt. Stir and taste. Add more salt or lime juice or herbs to your taste. Add the peanuts and taste.
- Heat the vegetable oil in a large pan on medium heat. Be ready with a lid to cover the pan because once you add the tofu it will splatter. Add the tofu to the pan and shake it to make sure the pieces are well distributed in the oil. Be careful of the splatter as the marinade meets the hot oil! Cover with a lid and let it sizzle for 2 to 3 minutes.
- Check the tofu after 2 to 3 minutes and flip the pieces if they are looking brown on one side. Do the best you can to flip as many as possible, but don't worry too much about getting every single one. Continue to fry the tofu, flipping them every couple of minutes, until the tofu is brown on all sides or as close to that as possible.
- Lastly, in a large pan, toast the corn tortillas one or more at a time until they are light brown in a couple of spots and bubbles form. This will warm them and make them more pliable.
- On each plate assemble the tacos by placing 2 to 3 tortillas on each plate and piling them high first with cabbage slaw and then with tofu.

