**General Tso's Tofu Stir Fry**

FOR SERVING

3-4 cups cooked rice

Steamed broccoli – Steam in microwave 2 ½ - 3 minutes.

TOFU

12 ounces extra firm tofu

3 T. soy sauce

1 t. chili garlic sauce

1 t. toasted sesame oil

1 T. maple syrup

4-5 T. cornstarch

2 T. olive oil

SAUCE

2 t. sesame oil

2 t. cornstarch

2 large cloves garlic, minced

1 T. ginger, minced

1 T. rice vinegar

1/4 cup maple syrup

3 T. soy sauce

1 T. water

STIR FRY

1 T. sesame oil

1 bundle green onions, chopped

4-7 dried red chilies (optional for heat, or sub 1 T. chili garlic sauce)

1 can water chestnuts (chopped)

*optional:* Sesame seeds, for garnish

INSTRUCTIONS

1. If serving with rice and broccoli, begin preparing at this time.
2. Wrap tofu in a clean, absorbent towel and set something heavy on top to wick away moisture, such as a cast iron skillet. Let rest for about 10 minutes.
3. Chop green onions, garlic, and ginger. Set aside.
4. TOFU: Unwrap tofu, cut into bite-size cubes, put in a shallow mixing bowl and top with soy sauce, chili garlic sauce, sesame oil, and maple syrup. Toss to combine. Let marinate several minutes.
5. SAUCE: In a small bowl, combine sesame oil, cornstarch, minced garlic, minced ginger, rice vinegar, maple syrup, soy sauce and water.
6. Use a slotted spoon to transfer tofu to a large plate**. Sift one half of cornstarch over tofu**. Flip and sift rest of cornstarch over tofu.
7. Sauté chopped green onions and optional dried red chilies in 1 T. sesame oil for 1-2 minutes. Remove from pan.
8. Add 2 T. olive oil and tofu to the pan (leaving any excess cornstarch behind). Cook tofu on all sides for 1 – 2 minutes, or until it has light golden brown crust.
9. Add the sautéed green onions, steamed broccoli, and sauce. Cook, stirring frequently, to coat the tofu and vegetables for 1-2 minutes until warmed through and the sauce has slightly thickened. If sauce is too thick add a little water.
10. Remove pan from heat and add sesame seeds (optional).
11. Serve with rice. Best when fresh, though leftovers keep for 2-3 days in the refrigerator. Total Time: 30 minutes