

## Lucky 8 Vegetable Tofu

1 tablespoon light soy  
1 tablespoon sesame oil  
1 tablespoon sugar  
½ teaspoon plus 2 pinches kosher salt  
¼ cup plus 2 tablespoons peanut oil  
3-1 Oz sliced firm tofu  
Cornstarch as needed  
½ Oz shiitake  
2 Oz sliced napa  
2 Oz sliced bok choy  
1 teaspoon ginger  
1 teaspoon garlic  
2 Oz green beans  
1 Oz baby spinach leaves  
1 oz bean sprouts washed and drained, as garnish  
2 shakes black pepper  
1 Scoop (10 ounces) cooked jasmine rice, prepared as directed

Mix the light soy, the sesame oil, sugar, ½ teaspoon of the salt, 1 tablespoon of the peanut oil and set aside.

Heat up a wok over high heat and add ¼ cup of oil. Sprinkle the sliced tofu with a pinch of salt and dip into cornstarch to coat. Fry the sliced tofu in the oil until lightly brown and crisp on the outside; approximate 1 ½ minutes on each side). Remove and set aside to drain. Discard oil.

In a different wok, bring to high heat and add 1 tablespoon of peanut oil. Add the shiitake, bamboo shoots, ginger and garlic and cook together to release flavor; about 45 seconds. Next add the napa cabbage, bok choy, and green beans, along with the final pinch of salt. Toss together, stirring, until hot; about 30 – 45 seconds. Remove from fire and toss in the spinach.

Serve vegetables on a plate with a scoop of jasmine rice. Lean the sliced crispy tofu up against the vegetables, and drizzle all of the dressing over the top of the vegetables and tofu to season and add color. Add the bean sprouts and 2 shakes of black pepper as garnish.

Serves 2 with rice as a complete meal, or 3 to 4 as part of a larger meal.