

Thai Coconut Tofu Bowls

Recipe By *Vanessa Haberman*



Cooking and Prep:  40
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Serves:  6

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Nine Days

Diet: Vegetarian, Vegan,
Pescetarian

Cuisines: Thai

Flavorful baked tofu served alongside gluten-free noodles with a pungent almond-coconut sauce. A vegan delight!

Ingredients (20)

Tofu

- 1 package extra-firm tofu, pressed to remove liquid
- 1/3 cup **Haddar Less Sodium Soy Sauce** or low sodium tamari
- 2 tablespoons **Gefen Sesame Oil**
- 2 cloves, minced garlic or 2 cubes **Gefen Frozen Garlic**
- 1 tablespoon honey

- pinch of ginger powder
- pinch of red pepper flakes
- 1/2 cup water

Almond-Coconut Sauce

- 1/3 cup coconut cream or **Gefen Coconut Milk**
- 4 tablespoons **Gefen Almond Butter**
- 1/2 tablespoon garlic powder
- 1/2 tablespoon ginger powder
- 2 tablespoons water
- pinch of salt
- red pepper flakes (optional, for added heat)

Herb Salad Garnish

- 1 handful mint, chiffanade
- 1 handful basil, chiffanade
- 1 fresno chile, sliced into paper thin strips, seeds removed

For Serving

- 1 package brown rice noodles, cooked according to package directions
 - 1 bunch scallions, chopped
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Start Cooking

Prepare the Tofu

1. Preheat oven to 350 degrees Fahrenheit.
2. Cube tofu and place in a baking dish with soy sauce, sesame oil, garlic, honey, a good pinch each of ginger powder and red pepper flakes, and water.
- 3.

Coat on all sides and bake for 30 minutes.

Prepare the Almond-Coconut Sauce

1. Combine all ingredients.

To Serve

1. Place the noodles in a bowl, with the tofu over, and top with the sauce. Garnish with scallions.
2. Serve with herb salad.