



Lexi's Teriyaki Tofu with Broccoli

1 lb extra firm tofu, drained,
cubed
vegetable oil for frying
2 T cornstarch
1 head broccoli, cut into florets,
steamed

Peanut Teriyaki Sauce:

1/2 cup Tamari
1 1/3 T Sriracha
3 T brown sugar
3 T smooth peanut butter
3 T sesame seeds
3 T sesame oil
3 T cold water
1 tsp granulated garlic

1. Whisk together sauce ingredients, set aside. Preheat vegetable oil to 350°F in a large wok, Dutch oven, or deep fryer.
2. Gently toss tofu in cornstarch to coat, then fry in batches until crispy.
3. Pour sauce over tofu and broccoli, mix gently. Serve with rice or noodles.