



Gluten Free Vegan Kung Pao Tofu Rice Bowl



Ingredients: Family Serving

- 1/2 C. **General Kung Pao Sauce** (Starport 345 Gluten Free)
 - 14 oz. Tofu firm (1 pack), 1/2" cubes
 - 4 oz. Shiitake Mushrooms
 - 4 oz. Red bell peppers, 1/4 x 2"
 - 4 oz. Onions, sliced
 - 4 C. Steamed rice
 - 1 oz. Green onion, chopped for garnish
 - 2 Tbsp. Corn or vegetable oil
- * Other delicious Starport gluten free sauces: **Brown Stir Fry Sauce** (Gluten Free Starport 214), **Coconut Curry Sauce** (Gluten Free Starport 123), **Spicy Orange Sauce** (Gluten Free Starport 127) and **Spicy Red Hunan Sauce** (Gluten Free Starport 212).



Instructions

1. Heats a non-stick pan, add oil then tofu and brown tofu 3-4 minutes, stirring occasionally. Remove when tofu is browned.
2. Add oil to heated pan then red bell peppers, onions and shiitake mushrooms, spread out evenly and let it sear 30-40 seconds without stirring.
3. Add browned tofu back into pan and sauté about a minute and add in **General Kung Pao Sauce** sauté until steaming hot.
4. Serve in a bowl with rice and garnish with green onions.