



Vegan Gluten Free Kung Pao Tofu and Mushrooms



Ingredients for family serving

- 1/2 C **General Kung Pao Sauce** (Starport 345 Gluten Free)
- 8 oz. Tofu, firm, fresh, 1" sq. x 1/2" thick
- 1 C. Shiitake or brown mushrooms, fresh, 1/4 slices
- 1/2 C. Red bell pepper, 1/4" sliced
- 1/2 C. Red onions, 1/4" sliced
- 1 Tbsp. Green onions, chopped for garnish
- 2 Tbsp. Corn or vegetable oil

Other great Starport flavors are: **Spicy Red Hunan Sauce** (Gluten Free Starport 212), **Coconut Curry Sauce** (Gluten Free Starport 123)

Instructions

1. Gently squeeze out packing water from tofu. Slice tofu into 1/2" thick 1" squares.
2. Marinate tofu with 2 Tbsp. **General Kung Pao Sauce** 15 minutes or longer.
3. Heat sauté pan at high heat. Add oil, then tofu and let tofu sear 30 seconds. Tofu may be deep fried until golden brown.
4. Add onions and bell peppers, sauté 30 seconds then add shiitake or brown mushrooms, and sauté another 30 seconds.
5. Add **General Kung Pao Sauce**, stir and remove when steaming hot.
6. Garnish with green onions.

