



Vegetarian Tofu and Asparagus with XOX sweet Teriyaki Sauce



Ingredients: Family Serving

- 1/2 C **XOX Sweet Teriyaki Sauce** (Starport 217).
- 14 oz. Tofu firm (1 pack), 1/2" cubes
- 8 oz. Asparagus, bias cut 3" long
- 6 oz. Red bell peppers, 1/4 x 2"
- 1 Tbsp. Minced garlic
- 2 Tbsp. Corn or vegetable oil

Other delicious Starport vegetarian are: **Classic Wok Sauce** (Starport 250), and **Garlic Sesame Sauce** (Starport 209)



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; let it sear 45-50 seconds.
3. Add garlic and asparagus, sauté about a minute and add tofu.
4. Add in **XOX Teriyaki Sauce** or other Starport Sauce sauté until steaming hot.
5. Serve with brown rice.