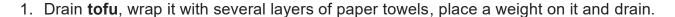
## **Hot and Sour Seared Tofu with Snap Peas**

Serves 2-3

- 1 container kinu tofu
- 4 large garlic cloves, grated
- 2 small jalapeño chiles, seeds removed, thinly sliced
- 1½ T soy sauce
- 1½ tsp grated ginger
- 1½ T fresh lime juice, more to taste
- 1½ tsp sesame oil, more for drizzling
- 1½ tsp fish sauce
- 1 tsp honey
- 2 T peanut oil, more if needed
- 174 g sugar snap peas, trimmed and thinly sliced
- 3 scallions, thinly sliced
- · Sesame seeds, for serving
- · Cooked rice, for serving
- · Chopped cilantro or basil, for serving



## Sauce:

- 2. In a small bowl, combine garlic, chiles, soy sauce, ginger, lime juice, sesame oil, fish sauce and honey.
- 3. Unwrap tofu and cut crosswise into 19-mm-thick slices. Pat slices dry.
- 4. Heat a large skillet over high heat until very hot, about 5 minutes.
- Add peanut oil and let heat for 30 seconds, then carefully add tofu. Don't touch tofu
  for 2 to 3 minutes, letting it sear until golden brown. Flip and sear for another 2 to 3
  minutes.
- 6. Move tofu to one side of pan (or stack pieces on top of one another to make room in pan), then add **sugar snap peas**, **scallions** and, if needed, a few drops more peanut oil. Stir-fry vegetables until they start to soften, **1 to 2 minutes**.
- 7. Add **sauce** and stir well, cooking until peas are done to taste, **another minute or two**. Spoon sauce all over tofu, unstacking it if necessary.
- 8. Sprinkle **sesame seeds** over tofu and vegetables and serve over rice, sprinkled with **cilantro** or **basil**.

