VEGAN MEALS FOR ET

Tofu and Veggie Stir Fry

Serves: 4

Approx. cost per portion: 81p

Ingredients

- 2 tbsp oil
- 1 block of firm tofu (drained, chopped into cubes)
- 1 garlic clove (peeled and crushed)
- 1 medium onion (peeled and sliced)
- 200g frozen mixed vegetables
- 200g mushrooms (sliced)
- 3 tbsp soy sauce
- 1 spring onion (chopped)



Method

- 1. Heat the oil in a large frying pan or wok.
- 2. Fry the tofu until golden brown, and then remove from the pan and place on a sheet of kitchen roll.
- 3. In the same pan, add the onion, garlic, frozen vegetables and mushrooms, and fry for 10-15 minutes, adding 2 tbsp's of soy sauce half way through.
- 4. Add the tofu back to the pan, the final tbsp soy sauce, mix thoroughly and top with the spring onion, serve with rice or noodles.



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