

# Baked Tofu & Cabbage with Peanut Ginger Sauce

2 SERVINGS 40 MINUTES



## INGREDIENTS

6 1/8 ozs Tofu (extra firm, cubed)  
1 cup Frozen Edamame  
2 tbsps Tamari (divided)  
4 cups Purple Cabbage (cut into 1-inch strips)  
1 tbsp All Natural Peanut Butter  
1 tsp Ginger (fresh, grated)  
1 1/2 tpsps Lime Juice  
1 1/2 tbsps Water  
1 cup Cauliflower Rice

## DIRECTIONS

- 01 Add the tofu and edamame to a mixing bowl with 3/4 of the tamari and toss to coat. Let the tofu marinate while preheating the oven.
- 02 Preheat the oven to 400°F (204°C) and line a baking sheet with parchment paper.
- 03 Arrange the cabbage on one side of the baking sheet and the marinated tofu and edamame on the other. Bake for 30 minutes stirring halfway through.
- 04 Meanwhile, in a small mixing bowl combine the peanut butter, ginger, lime juice, and the remaining tamari. Stir in the water to thin the sauce.
- 05 To serve, divide the cauliflower rice between plates. Top with the baked cabbage and tofu and drizzle with the sauce. Enjoy!

## NUTRITION

### AMOUNT PER SERVING

Calories	293	Carbs	26g
Fat	13g	Protein	25g