

## Vegetarian/Taukwa Goreng

- A: 16oz firm tofu, cubed into 1" (large) pieces  
2T olive oil
- B: 300g bean sprouts  
1 cucumber, peeled, cored, cut into half-moons
- C: 5-10 red chiles  
2c garlic, minced  
85g roasted peanuts, or cashews
- D: 2T sugar  
2T tamarind juice, can substitute limeaid  
2t miso  
1t rice vinegar
1. Fry (A) until browned. Place on serving plate.
  2. Scald (B) in salted boiling water. Arrange over (A).
  3. Grind (C), mix with (D), pour over (B).
  4. Serve with garlic chile sauce and peanut sauce.
- Servings: 4



§Id: taukwa\_goreng,v 1.3 2019/07/31 00:58:22 deaven Exp \$

*From the kitchen of David and Jennifer Deaven*