



COOK AT HOME MEAL KITS

CRISPY TOFU IN STICKY HOISIN

INCLUDED

1. Crispy Tofu
2. Veg (onions, spring onions, peppers)
3. Sauce (Sticky Hoisin)
4. Toppings (spring onions and sesame seeds)

YOU NEED

1. Baking tray
2. Wok/pan
3. 1 tbsp cooking oil

METHOD

1. Heat fan oven to 200c. Place CRISPY TOFU on baking tray, well spread out and bake for 10 mins or until piping hot.
2. Heat wok or pan on high heat until smoking and add oil. Once oil is hot, add in VEG and continue to cook on high heat.
3. Once veg is cooked to your liking, add in sticky hoisin SAUCE, heat through until it boils then add in CRISPY TOFU and toss through.
4. Serve and sprinkle TOPPINGS on top.