TOFU BOWL VIA @PINCHOIFYUM

INGREDIENTS

FOR PEANUT SAUCE:
- 1/2 CUP PEANUT BUTTER
- 1/3 CUP OF LOW SODIUM SOY SAUCE
- 2 TBS OF TOASTED SESAME OIL
- 2 TBS OF RICE VINEGAR
- 1-2 TBS OF SAMBAL OLEK
- 2 TBS HONEY OR AGAVE SYRUP
- SMALL KNOB OF FRESH GINGER, PEELED
- 1 CLOVE OF GARLIC

ALSO:
- 2 CUPS OF WHITE RICE
- 2 RED BELL PEPPERS
- 1 LARGE HEAD OF BROCCOLI
- 2 BLOCKS OF EXTRA FIRM TOFU
- 2 TBS CORNSTARCH

DIRECTIONS

1. Remove tofu from its container. Wrap with a towel and set a heavy pan on top to press out moisture for 15 minutes.
2. Add rice and recommended amount of water to rice cooker and begin cooking.
3. Slice two bell peppers and chop broccoli so that you have medium sized florets.
4. Tofu should be done with pressing. Cut tofu into small cubes and toss with cornstarch.
5. On one sheet pan arrange the cubed tofu, and on another arrange sliced bell peppers and broccoli. Drizzle both sheets with olive oil and sprinkle with salt to season. Bake both at 425°F for 20-30 min.
6. Combine all ingredients of sauce into a food processor and blend together.
7. Serve veggies and tofu in bowls on top of rice and drizzle with your peanut sauce.