



# FUSTINI'S<sup>®</sup>

## Spicy Peanut Tofu with Bok Choy

### Ingredients

- 1/3 cup soy sauce
- 1/4 cup [Fustini's 12 Year White balsamic](#)
- 2 tablespoons [Farm Style Sriracha](#)
- 2 tablespoons brown sugar
- 1/4 cup peanut butter
- 1/4 teaspoon salt
- 1 tablespoon [Fustini's Toasted Sesame oil](#)
- 14-ounce extra-firm tofu, pressed and cut into 8 slices
- 1 garlic clove, minced
- 1 bunch bok choy or kale, roughly chopped
- 4 cups brown rice
- 1/4 cup crushed peanuts
- 1/4 cup scallions (reserve the white parts sliced in half lengthwise)

### Directions

#### Step 1.

Preheat oven to 400 degrees. In a bowl, whisk soy sauce, Fustini's 12 Year White balsamic, Sriracha, brown sugar, peanut butter and salt until combined. Brush both sides of tofu slices with peanut sauce. Place on a parchment-lined baking sheet and bake 35 minutes, flipping over and brushing with peanut sauce again halfway through.

#### Step 2.

In a large sauté pan, heat Fustini's Sesame oil over medium heat. Add garlic, green onion bottoms, and bok choy or kale and toss to coat. Add remaining peanut sauce and sauté for 5-8 minutes until greens are wilted and crisp-tender. Serve over or alongside tofu. Top with crushed peanuts and scallions.