

For Busy Peeps - Entree or Side

Crunchy Garlic & Chili Tofu Bowl



Ready in **35 minutes**

Serves: 2-4

Ingredients

- One 12 oz block soft tofu, drained
- One large English cucumber
- ½ bottle of Momoya Taberu Rayu
- ¼ cup chopped green onions

Directions

- Remove tofu from container, and drain for at least 30 minutes. (Wrap tofu in 2 paper towels on the bottom and 1 on the top, squeezing out extra water every 15 minutes) Once it's drained, cut tofu into bite size pieces and place in a large bowl
- Cut cucumber into small bite size pieces; leave the seeds in
- ¼ cup chopped green onions
- ½ jar of Momoya Chili Oil with Fried Garlic
- Mix all ingredients gently together

Tips

Serve over rice or on a salad, or on its own.
DELICIOUS!

Spiritual message in this recipe

This looks spicy and it's not. Things aren't always what they appear to be. Be brave and try new things.