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Tofu Salad

Serves 4

Prep time: 20 minutes + 1 hour marinating

2 t	Thai sweet chili sauce
1/2 t	grated fresh ginger
1	clove garlic, crushed
2 t	soy sauce
2 T	oil
8 oz	firm tofu
3-1/2 oz	snow peas, cut into 1-1 1/2 in. lengths
2	small carrots, cut into matchsticks
3-1/2 oz	red cabbage, finely shredded
2 T	chopped peanuts

Place chili sauce, ginger, garlic, soy sauce and oil in a small, screw-top jar and shake well.

Cut tofu into 3/4-in. cubes. Place in a medium bowl and pour marinade over, and stir. Cover and refrigerate for an hour.

Place snow peas in a small pan, and pour boiling water over them. Let stand 1 minute, and drain, plunging into ice water. Drain well.

Add snow peas, carrots, and cabbage to tofu and toss lightly. Transfer to serving bowl or individual dishes, sprinkle with peanuts, and serve.

Nutrient Facts *Based on a single serving*

Calories	216 calories
Fat	18 g
Sodium	200 gm

The Essential Vegetarian Cookbook, Whitecap Books, 1997, p. 187.