

# Chinese Cabbage with Tofu

## ingredients:

1 Chinese tofu

1 package of tofu (for frying)

3 cloves of garlic. Minced

1 tablespoon light soy sauce

1 tablespoon sesame oil

1 tablespoon sunflower oil

1 purple onion

red pepper flakes (optional)

ginger (optional)

cornstarch

salt and pepper

**preparation:**

1. slice the tofu and fry until golden brown and set aside

2. Heat the oil. Add the onion. Ginger, and garlic

3. Slice the Chinese cabbage into strips

4. Stir in the Chinese cabbage and cook about 10 minutes or until the cabbage is slightly wilted

5. Stir in the fried tofu

6. In small bowl, whisk together the soy sauce, sesame oil, cornstarch, salt and pepper

7. Pour the sauce over the tofu and Chinese cabbage and stir to coat everything evenly. Cook 2-3 minutes or until the sauce is thickened

8. Season with red pepper flakes

9. Serve with white rice

