

## Easy Tofu Cabbage Stirfry

**1** pound tofu firm,  
chopped in bite sized  
squares  
**1** onion, chopped  
**6** cups green cabbage,  
coarsely chopped, bite  
sized pieces  
**2** tbsps tamari  
**2 - 3** tbsps lemon juice,  
(fresh tastes best)  
**2** tsp toasted sesame  
oil  
**1/2** cups cashews, raw

1. Saute onion in a bit of water till soft.
2. Add cabbage. Cook, stirring often till cabbage starts to get translucent around the edges. This shouldn't take any more than 10 minutes. You want the cabbage to be mostly soft but still have a bit of crunch.
3. While cabbage is cooking, toast cashews in a pan till golden brown. Chop them coarsely.
4. Add tofu, cashews, tamari, lemon juice and toasted sesame oil to cabbage. Stir well. Add more tamari to taste.

Serve over rice. Top with gomasio if desired.

*This recipe is more of suggestion than exact measurements. I prepare it differently every time I make it. In the summer I use Chinese or Napa cabbage. Sometimes I add other veggies. The seasonings are simple and variable according to your tastes.*

Source: Renee Touags @ FIMBY | (Servings: --)