

Tofu & Shiitake Stir-Fry

Ingredients ..

1 block Organic Tofu

Cornflour

SANCHI Shoyu or Tamari

25g SANCHI Shiitake Mushrooms

(stalks removed; rehydrated 1 hour beforehand)

4x88g SANCHI Organic Brown Rice Ramen

2 tablespoons SANCHI Sesame Oil

Instructions ..

1. Drain Tofu and gently squeeze out excess water with a kitchen towel.
2. Cut Tofu into cubes and coat lightly with corn flour. Fry in a pan until golden brown.
3. Meanwhile, cook Ramen as instructed on packet.
4. Add Shiitake Mushrooms to stir fry (add extra oil if necessary).
5. After approx. 1 minute, add Shoyu to taste.
6. Drain off excess water from Ramen.
7. Place stir fry on top of Ramen and serve.

Serves 4