KIKKOMAN

Vegan tofu, snow peas and pistachio salad

Total time **20 mins** **5 mins** preparation time **15 mins** cooking time

INGREDIENTS

4 portion(s)

2 tsp	peanut oil
500 g	firm tofu, cubed in bite size pieces
50 g	shelled unsalted pistachios
2	garlic cloves, crushed
2	red chillies, finely chopped
2 tsp	ginger, grated
400 g	snow peas or mange tout
200 g	Oriental mushrooms eg shiitake, oyster, etc.
200 g	baby sweetcorn
3 tbsp	Kikkoman Naturally Brewed Less Salt Soy Sauce
	Fresh coriander, to garnish

PREPARATION

Step 1

Heat half the peanut oil in a wok. Stir fry the tofu and pistachios in batches until lightly browned, then set aside.

Step 2

Heat the remaining oil in the wok and stir fry the garlic, chilli and ginger until fragrant. Add the snow peas, mushrooms and baby corn and stir fry until tender.

Step 3

Return the tofu and pistachios to the wok, add the soy sauce and heat through. Garnish with fresh coriander and serve immediately.