



# HARVEST GOURMET TOFU WITH PLANT BASED MINCE

## INGREDIENTS

- 2 Pieces Soft Tofu
- 1 Tablespoon Cooking Oil
- 1 Packet Harvest Gourmet Stir Fry Mince
- 1/4 Cup Zha Cai
- 1/4 Cup Water
- 2 Teaspoons Vegetarian Seasoning
- 1 Sprig Red chili
- 1 Sprig Spring Onion
- 1 Cup Water
- 1 1/2 Tablespoon Vegetarian Oyster Sauce
- 1/2 Teaspoon Vegetarian Seasoning
- 1/2 Teaspoon Sugar
- 2 Teaspoons potato starch



Ushering the new year with all things smooth and with great success. Enjoy the Tasty Goodness of Plant Based Meat Free Harvest Gourmet Golden Tofu Bar with Stir Fry Mince.

## PREPARATION

1. Heat cooking oil, fry Harvest Gourmet Stir Fry Mince. Add in chopped zha cai and vegetarian seasoning. Fry evenly until well mix.
2. Add the stir fry on pan fried tofu.
3. For sauce, simmer water, add vegetarian oyster sauce, vegetarian seasoning and sugar. Thicken with potato starch. Pour over the fried tofu.
4. Garnish with spring onion and red chili.

Recipe created by CHEF ROY

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