

Thai-style tofu “fingers” with spicy peanut sauce

Serves 4-6

Ingredients

Tofu

- Two 1-lb. packages of firm or extra firm tofu
- 1 cup plain unsweetened non-dairy milk
- ½ cup corn starch
- 1 tbsp. Sriracha sauce
- 2 cups panko breadcrumbs
- ¼ cup chia seeds
- ½ cup flour
- 1 tsp. salt
- ½ tsp. cayenne pepper

Peanut sauce

- 1 tbsp. canola oil
- 1.5- 2 tsp. Thai red curry paste (depending on how spicy you want it)
- Half of a 15-oz. can full-fat coconut milk (about 1 cup)
- ¼ cup peanut butter
- 1 tbsp. soy sauce
- 2 tbsp. brown sugar
- 2 tbsp. lime juice



Directions

- 1) Press the tofu: Wrap the tofu in a dish cloth and place a heavy object on top. Let sit for 15-30 minutes, or until the tofu is more firm and dry. Slice each block into about 16 “fingers”.
- 2) Preheat the oven to 425 degrees and grease two baking sheets. In a medium bowl, whisk together the milk, corn starch, and Sriracha sauce (it should be fairly thick). In another bowl (preferably a wide, shallow one), combine the panko, chia seeds, flour, salt, and cayenne pepper.
- 3) Coat the tofu slices in milk mixture, then cover with panko mixture and place on prepared baking sheets. Lightly oil the top with vegetable oil cooking spray. Bake for 25-30 minutes, flipping halfway through, or until golden brown.
- 4) Meanwhile, make the sauce. In a small saucepan, heat up the oil and curry paste. Cook for just about 30 seconds, or until the curry paste has become completely incorporated into the oil. Add the coconut milk, peanut butter, soy sauce, brown sugar, and lime juice and simmer for about 10 minutes, or until thickened.
- 5) Serve the tofu fingers with the hot peanut sauce and enjoy!