

DAU HU KHO NAM

BRAISED TOFU AND MUSHROOMS

SERVINGS 8 **PREP + COOK TIME 45 MINUTES**

Are you "tofu" enough to make this dish? Hailing from Vietnam, this dish of tofu and mushrooms will satisfy your vegetarian meal cravings!

INGREDIENTS

1 1/2 lb. tofu	1/4 tsp. ground pepper
1 cup vegetable oil	1 (12-fl. oz.) can Coco Rico Coconut Soda
1/2 cup minced shallots	4 Tbsp. Hoisin sauce
1 1/2 lb. Portobello mushrooms	5 Tbsp. soy sauce

DIRECTIONS

1. Mix the coconut juice, soy sauce, and Hoisin sauce in a medium-sized bowl to set.
2. Clean tofu with cool water, then pat it dry using paper towels. Slice the tofu into medium-sized cubes (half-inch-thick slices).
3. Add vegetable oil into a medium-heat pan. Carefully put the tofu on the pan to start frying it. This would take around 4 minutes for each side of the tofu. After frying, allow the tofu to rest on a plate with paper towels.
4. Using the same pan, stir-fry the shallots for 15 seconds. Then sauté the mushrooms for about 2-3 minutes.
5. In a different large pan on high-heat, add in the coconut, soy and Hoisin sauce mixture. Once the mixture is boiling, reduce the pan's heat to medium.
6. Add the tofu and the mushroom to the mixture. Gradually stir it all for 5 minutes.
7. For the finishing touches, toss in the ground pepper to your finished meal. This dish is great served with rice. Enjoy!