

## Recipes from the Samsung Food App

### QUICK PEANUT TOFU 🥜



RECIPE (4 servings, 30min prep time):

- 400g tofu
- Pat dry and tear in chunks
- 3 big Tbsp peanut butter
- juice of 1 lime
- salt to taste
- 1/2 Tsp each chili powder, ginger powder and garlic powder
- 2 Tbsp soy sauce
- Mix and stir in the tofu.
- Spread on a lined baking tray and generously drizzle with agave or maple syrup.
- Bake at 175C/350F for 25min.
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### GOLDEN TOFU BITES 🌱



RECIPE (3-4 servings, 15min prep time)

- 400g tofu
- Pat dry and tear in bite sized pieces.
- 2 Tbsp corn starch
- 1 Tsp salt
- Toss it.
- Fry in oil until crispy.
- Glaze:
- 4 Tbsp agave or maple syrup
- juice of 1 small lemon
- 1 Tsp each paprika, ground coriander, cumin
- 1/2 Tsp each chili powder garlic powder
- salt to taste
- 1-2 Tbsp water
- Mix and add to the tofu.
- Stir and fry for 2-3mins until nicely glazed.