



# LOON ORGANICS

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Adapted from a recipe in the cookbook, *From Asparagus to Zucchini*

## ***Marinated Tofu Chinese Cabbage Salad.***

4 servings. Total time: 2-4 hours, active time: 30-45 minutes prep and cook.

1 lb firm tofu, drained, dried in paper towels and cubed  
4 Tbsp soy sauce  
1 Tbsp and 2 tsp sesame oil  
1/2 tsp crushed red pepper flakes  
1-2 cups thinly sliced chinese cabbage\*\*  
1 carrot, julienned  
1/2 red or green bell pepper, julienned  
1 bunch scallions, finely chopped  
1 Tbsp sesame seeds  
2 tsp lime juice  
1 clove garlic, minced  
1 tsp sugar

1. Steam tofu over simmering water for 10 minutes

2. Mix 2 tablespoons of soy sauce, 1 tablespoon sesame oil, and pepper flakes; toss with tofu and marinate, tossing occasionally, 1-3 hours.

3. Combine cabbage, carrots, bell peppers, and scallions in a medium bowl.

4. Mix remaining 2 tablespoons soy sauce, remaining 2 teaspoons sesame oil, sesame seeds, lime juice, garlic, sugar and 2 teaspoons water in another bowl. Toss with vegetables and tofu (include the marinade too).

\*\*Cut cabbage by quartering the head and then cutting across the wedges diagonally, then cut into thin slices