

# Spicy Vegan Peanut Butter Tofu with Sriracha

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-egg-roll-recipe-with-peanut-butter>

## Ingredients:

- 16 ounces extra firm tofu or firm
- 1 tablespoon peanut oil
- large garlic cloves several, sliced
- 1 piece ginger root sliced
- 3 tablespoons sliced green onions diagonally, for garnish, optional
- 3 tablespoons soy sauce reduced sodium is fine
- 3 tablespoons rice vinegar not seasoned rice vinegar
- 2 tablespoons smooth natural peanut butter use the lowest sugar
- peanut butter you can find, I like Adams 100% Natural Peanut Butter
- 1 tablespoon agave nectar I like raw agave nectar
- 2 tablespoons vegetable stock or water
- 1 tablespoon sauce Sriracha Rooster, more or less to taste

## Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 11 grams
3. Fat: 23 grams
4. Fiber: 4 grams
5. Protein: 24 grams
6. SaturatedFat: 3.5 grams
7. Sodium: 820 milligrams
8. Sugar: 2 grams

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