

Hibachi-Style Japanese Fried Rice

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-japanese-rice-wine>

Ingredients:

- 2 tablespoons soy sauce
- 1 tablespoon apple cider vinegar
- 1 tablespoon maple syrup
- 1 teaspoon liquid smoke
- 1/2 pound extra firm tofu drained, pressed and cut into 1/2 inch cubes
- vegan margarine or oil
- 3 tablespoons soy sauce
- 2 tablespoons sake vegan
- 2 tablespoons vegan margarine
- 1 teaspoon sesame oil
- 3 scallions white and green parts separated, chopped
- 3 garlic cloves minced
- 1 small carrots large or 2, chopped
- 1 cup snow peas
- 4 cups rice leftover, chilled, jasmine rice works great
- 2 teaspoons sesame seeds plus extra for serving
- Sriracha sauce for serving, optional

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 69 grams
3. Fat: 7 grams
4. Fiber: 3 grams
5. Protein: 16 grams
6. SaturatedFat: 1 grams
7. Sodium: 1210 milligrams
8. Sugar: 6 grams

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