

# Kung Pao Vegetables with Tofu

Prep: 5 minutes • Cook: 20 minutes

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*A one-pan, 25-minute vegan stir-fry of crisp vegetables and golden tofu in a glossy, savory-salty-sweet-tangy sauce. Bold, crowd-pleasing, and family-friendly with gentle warmth rather than heat.*

## Ingredients

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- 2 tablespoons grapeseed oil
- 16 ounces extra-firm tofu
- 1 tablespoon grapeseed oil
- 1 small (1.5 cups) red onion (chopped)
- 2 cups broccoli florets (cut into small florets)
- 1 red bell pepper (chopped (3/4-inch pieces))
- 2 carrots (sliced into 1/4-inch rounds)
- 2 stalks celery (sliced into 1/3-inch half-moons)
- 5 to 15 dried red Chinese chiles
- 1/2 cup peanuts (roasted)
- to taste black pepper
- 4 cups jasmine rice (cooked)
- 6 tablespoons tamari
- 2 tablespoons ginger (minced)
- 2 tablespoons garlic (minced)
- 2 tablespoons rice vinegar
- 2 tablespoons toasted sesame oil
- 2 tablespoons brown sugar
- 2 tablespoons cornstarch
- 1 cup vegetable broth

## Instructions

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1. Make the sauce: In a medium bowl, whisk together tamari, ginger, garlic, rice vinegar, toasted sesame oil, brown sugar, and cornstarch until smooth. Stir in the vegetable broth.
2. Heat 2 tablespoons grapeseed oil in a 12-inch skillet over medium-high heat.
3. Crumble in the extra-firm tofu and sauté until mostly golden brown, about 8 minutes.
4. Transfer tofu to a bowl, toss with 3 tablespoons of the prepared sauce, and set aside.
5. Return the skillet to medium-high heat (no need to clean it) and add 1 tablespoon grapeseed oil.

6. Add the red onion, broccoli florets, red bell pepper, carrots, celery, and dried red Chinese chiles. Sauté until the vegetables are tender-crisp, about 5 minutes.
7. Reduce heat to medium; add the tofu and remaining sauce to the skillet and toss to coat.
8. Cook, stirring frequently, until the sauce thickens, about 2 minutes.
9. Stir in the roasted peanuts and season with black pepper to taste.
10. Divide cooked jasmine rice into bowls and top with the Kung Pao vegetables and tofu.

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**Tags: Vegan, Gluten Free, Tofu, Stir Fry, Weeknight Dinner, Asian Inspired**

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