

Szechuan Tofu Stir-Fry with Green Beans and Mushrooms

Serves 6

1 package (12 oz) green beans, cut in half at a diagonal
2 ½ tablespoons olive oil, divided
1 package (8 oz) sliced king oyster mushrooms
Kosher salt and freshly ground black pepper, to taste
3 teaspoons minced garlic
1 Fresno chili, seeded, cut into thin rings
2 tablespoons sambal oelek chili paste
1/2 bunch scallions, sliced
1 package (13oz) Asian classic tofu, thawed per package, sliced ¼ inch
1/4 cup plus 3 tablespoons soy sauce
1 tablespoon sesame oil
2 tablespoons light blue agave

1. Bring a large pot of boiling, salted water to a boil. Add the green beans to blanch for 3-4 minutes. Drain; set aside.
2. Heat 1 tablespoon of olive oil in the wok over high heat. Add mushrooms, then season with salt and pepper. Stir fry for 3 minutes.
3. Reduce heat to medium and add the minced garlic, remaining 1 ½ tablespoons olive oil, the chili rings, and chili paste to the wok; stir fry for 2 to 3 minutes. Gently fold in the cooked green beans, green onions and sliced tofu.
4. Add the soy sauce, sesame oil, and agave. Toss 3 times to finish.

Recipe courtesy of Wegmans Chef Llewellyn Correia

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