

# Tofu with Snow Peas and Fresh Water Chestnuts

14 oz. Sacramento Tofu Company tofu, cut into 1/2-inch pieces  
1 T. sherry  
1 T. light soy sauce  
3 green onions, finely chopped  
2 garlic cloves, finely chopped  
1 T. freshly grated ginger  
1/4 c. Imagine chicken or vegetable stock  
2 t. Eden toasted sesame oil  
1/2 t. sugar  
1 1/2 t. cornstarch  
2 T. peanut oil  
1 c. sliced snow peas (remove tough string  
and cut in half)  
1/2 c. sliced fresh water chestnuts  
sliced green onion for garnish

Combine the green onion, garlic and ginger and set aside. In a small bowl, combine the soy, sherry, stock, sesame oil, sugar and cornstarch and mix to dissolve the cornstarch.

Heat 1 tablespoon of oil and swirl to coat bottom of the wok. Add the tofu and stir-fry for two minutes to brown the tofu. Push the tofu to the sides of wok and add the remaining oil in the center of the wok. Add the green onion mixture and mash until fragrant-about 10 seconds. Stir mixture into the tofu.

Add the snow peas and the fresh water chestnuts and stir-fry for 15 seconds. Add the liquid/stock mixture from step 2 and cook until sauce has thickened, about 30 seconds. Serve immediately.