



Ginger Teriyaki Tofu Lettuce Wraps

Serves 6

Ingredients

- Olive oil, for sautéing tofu
- 1 (16 oz) block super-firm tofu, crumbled
- 1 (12 oz) bottle Frederik's by Meijer ginger teriyaki sauce
- 1 (8 oz) can Meijer diced water chestnuts, drained
- ¼ cup Meijer roasted lightly salted peanuts, chopped (plus more for garnish)
- Butter lettuce leaves (or baby iceberg lettuce) – 1 leaf per each
- Fresh from Meijer tri-color coleslaw, for garnish
- Chopped cilantro, for garnish

Garnish

- Chopped peanuts
- Tri-Color coleslaw
- Chopped cilantro

Method

1. Warm olive oil in a large skillet over medium-high heat. Add tofu and sauté until slightly crispy. Add ginger teriyaki sauce, water chestnuts and peanuts and stir to combine.
2. Place lettuce leaves on a serving platter and top with tofu mixture.
3. Garnish with chopped peanuts, tri-color coleslaw and chopped cilantro.