vegetarian teriyaki rice bowl



featured product:
little gems

bonus points to this rice bowl with it's delightfully marinated crispy tofu topping!

and of course we can't forget the star of the flavor show: our very own tropical ginger dressing. mix it up and layer it on for a sweet and savory hawaiian-inspired dish.

ingredients

1 clamshell **organicgirl little gems**
1 cup jasmine rice
1 block extra firm tofu
2 tbsp. liquid aminos
1 tbsp. maple syrup
¼ cup cornstarch
1 tbsp. toasted sesame oil
½ cup edamame
1 avocado, sliced
organicgirl tropical ginger dressing
1 green onion, finely chopped (optional)
sesame seeds (optional)

directions

1. preheat oven to 400.
2. cook jasmine rice according to package instructions and set aside.
3. press tofu to remove excess moisture, then cut into cubes.
4. in a bowl, combine liquid aminos, toasted sesame oil, maple syrup, and cornstarch together and whisk until smooth. add tofu cubes and coat evenly with the mixture.
5. place tofu on a baking sheet and bake for 30 minutes or until it is crisp and golden brown.
6. while the tofu is baking, make the tropical ginger dressing if needed. 8. in serving bowls, layer organicgirl little gems, cooked jasmine rice, crispy tofu cubes, edamame, sliced avocado, and optional green onions and sesame seeds.
9. top with the organicgirl tropical ginger dressing.