



Spicy Thai Tofu with Red Bell Peppers and Peanuts



Vegetarian



Vegan



Gluten Free



Dairy Free



Very Healthy

READY IN



15 min.

SERVINGS



4

CALORIES



366 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 6 ounce baby spinach leaves
- ☐ 14 ounce extra-firm tofu drained cut into 1-inch cubes well
- ☐ 0.3 cup basil fresh chopped
- ☐ 3 tablespoons ginger fresh minced peeled
- ☐ 3 large garlic cloves finely chopped
- ☐ 3 green onions thinly sliced
- ☐ 2 tablespoons juice of lime fresh

- ☐ 0.3 cup olive oil
- ☐ 2 large bell peppers red seeded thinly sliced
- ☐ 0.5 teaspoon pepper dried red crushed
- ☐ 0.3 cup lightly roasted peanuts salted
- ☐ 3 tablespoons soya sauce

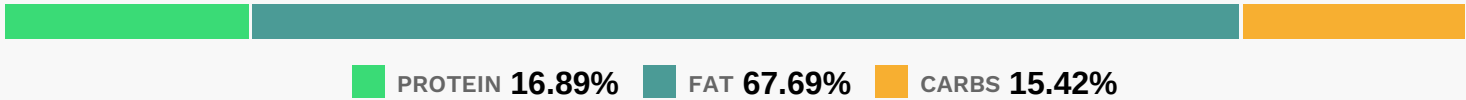
Equipment

- ☐ wok

Directions

- ☐ Heat oil in wok over high heat.
- ☐ Add bell peppers, ginger, and garlic; sauté until peppers just begin to soften, about 2 minutes.
- ☐ Add tofu and green onions; toss 2 minutes.
- ☐ Add next 3 ingredients. Toss to blend, about 1 minute.
- ☐ Add spinach in 3 additions, tossing until beginning to wilt, about 1 minute for each addition.
- ☐ Mix in basil. Season with salt and pepper.
- ☐ Sprinkle peanuts over.
- ☐ Per serving: 370 calories, 29g fat (4g saturated), 0mg cholesterol, 806mg sodium, 16g carbohydrates, 5g fiber, 16g protein
- ☐ Nutrition Data
- ☐ See Nutrition Data's complete analysis of this recipe ›

Nutrition Facts



Properties

Glycemic Index:60.25, Glycemic Load:2.03, Inflammation Score:-10, Nutrition Score:26.540000013683%

Flavonoids

Eriodictyol: 0.16mg, Eriodictyol: 0.16mg, Eriodictyol: 0.16mg, Eriodictyol: 0.16mg Hesperetin: 0.67mg, Hesperetin: 0.67mg, Hesperetin: 0.67mg, Hesperetin: 0.67mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg Luteolin: 0.84mg, Luteolin: 0.84mg, Luteolin: 0.84mg, Luteolin: 0.84mg Kaempferol: 2.86mg, Kaempferol: 2.86mg, Kaempferol: 2.86mg, Kaempferol: 2.86mg Myricetin: 0.19mg, Myricetin: 0.19mg, Myricetin: 0.19mg, Myricetin: 0.19mg Quercetin: 2.92mg, Quercetin: 2.92mg, Quercetin: 2.92mg, Quercetin: 2.92mg

Nutrients (% of daily need)

Calories: 365.59kcal (18.28%), Fat: 28.88g (44.43%), Saturated Fat: 4g (24.99%), Carbohydrates: 14.79g (4.93%), Net Carbohydrates: 9.61g (3.5%), Sugar: 4.62g (5.14%), Cholesterol: 0mg (0%), Sodium: 854.83mg (37.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 16.22g (32.43%), Vitamin K: 247.53µg (235.74%), Vitamin C: 122.18mg (148.09%), Vitamin A: 6828.23IU (136.56%), Manganese: 0.92mg (45.99%), Folate: 146.56µg (36.64%), Vitamin E: 4.94mg (32.96%), Vitamin B6: 0.43mg (21.63%), Fiber: 5.18g (20.71%), Iron: 3.71mg (20.62%), Calcium: 203.72mg (20.37%), Magnesium: 76.15mg (19.04%), Vitamin B3: 3.62mg (18.1%), Potassium: 608.72mg (17.39%), Phosphorus: 118.27mg (11.83%), Vitamin B2: 0.2mg (11.61%), Copper: 0.21mg (10.31%), Vitamin B1: 0.14mg (9.19%), Zinc: 0.84mg (5.63%), Vitamin B5: 0.55mg (5.54%), Selenium: 2µg (2.86%)