



Tofu and mushrooms stuffed peppers Recipe

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 green bell peppers, cut in halves and deseeded
- 1 package of soft tofu
- 3 champignon, sliced and fried
- 1 egg, whisked
- 1 teaspoon of sesame oil
- 1 tablespoon of light soy sauce
- 1,5 tablespoon of dried shrimps, soaked and drained
- nori, sliced
- 1 tablespoon of oil

Instructions

1. Mash tofu with fork, add egg, champions, soy sauce, dried shrimps and sesame oil, mix well.
2. Scoop stuffing into bell peppers and sprinkle with nori.
3. Heat oil in frying pan, fry peppers upside down about 10 minutes then flip side and fry another 3 minutes.
4. Serve as side dish.