



Peppers stuffed with matcha tofu

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 package of soft tofu
- 1 teaspoon of matcha powder
- 1 egg
- 2 bell peppers, halved and deseeded
- 1/2 zucchini, grated
- 1 tablespoon of soy sauce
- 1 tablespoon oil for frying
- sesame seeds, seaweed for garnish

Instructions

1. Mash tofu with fork, add matcha, mix well, add egg, soy sauce and grated zucchini, mix well.
2. Stuff bell peppers and/or tomatoes.
3. Heat oil in frying pan, fry peppers 10 minutes.
4. Serve as side dish.