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Coconut-Crusted Tofu With Peach-Lemongrass Salsa

Prep Time: 20 mins

Cook Time: 10 mins

Total Time: 30 mins

Ingredients

- 3 medium peach(es), peeled, pitted and diced
- 2 whole pepper(s), jalapeno, preferably red, seeded and minced
- 2 inch(es) lemongrass, 1 2-inch piece fresh lemongrass, minced, or 1 teaspoon dried
- 1 tablespoon basil, fresh, chopped
- 1 tablespoon sugar, brown
- 1 tablespoon vinegar, rice wine
- 3/4 teaspoon salt, divided
- 1/3 cup(s) coconut, flaked, unsweetened
- 2 tablespoon flour, all-purpose
- 2 tablespoon cornstarch
- 14 ounce(s) tofu, extra-firm, water-packed, drained
- 2 tablespoon oil, canola, divided

Preparation

1. Preheat oven to 400°F. Set a wire rack on a large baking sheet.
2. Combine peaches, jalapenos, lemongrass, basil, brown sugar, vinegar and 1/4 teaspoon salt in a medium bowl; toss to combine.
3. Mix coconut, flour and cornstarch in a shallow dish.
4. Cut the block of tofu lengthwise into 8 thin steaks. Pat the tofu slices dry with a paper towel, sprinkle with the remaining 1/2 teaspoon salt, then press both sides of each tofu steak into the coconut mixture.
5. Heat 1 tablespoon oil in a large nonstick skillet over medium-high heat. Add 4 tofu steaks and cook until golden brown, about 2 minutes per side, adjusting heat as necessary to prevent scorching. Transfer the tofu steaks to the rack-lined baking sheet and place in the oven to keep warm.
6. Heat the remaining 1 tablespoon oil in the skillet over medium-high heat; cook the remaining tofu steaks until golden brown, about 2 minutes per side. Serve the tofu with the peach salsa.