

Soy and maple tofu steak, sesame sautéed bok-choys and beet hummus

Recipe for 4

Description

Ingredients

- 1 Lb Tofu
- 75 Ml Rice vinegar
- 100 Ml Soy sauce
- 50 Ml Roasted sesame oil
- 1 Tbsp Ground ginger
- 2 Tbsp Garlic powder
- 2 Tbsp Honey
- 8 Unit(s) Bok choy
- 2 Tbsp White and black sesame seeds
- 50 Ml Roasted sesame oil
- 1 Can(s) Chickpea box 398 ml
- 2 Small Beet
- 50 Ml Water
- 2 Tbsp Olive oil
- 2 Clove(s) Chopped garlic
- 0.25 Cup(s) Tahini
- 1 Unit(s) Lime juice

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **500 F°**

Bon appétit!