

YIELDS: 12

## Thai Tofu Wonton Cups with Peanut Dressing

Who says you need to serve cheese balls and veggie dip at your next party? Instead, why not inspire and amaze your guests with this deceptively simple appetizer. With crisp wontons and a super yummy, colorful Thai tofu salad, the presentation of this dish is sure to impress, and, your guests will love how cute and portable these cups are! Also, I can practically guarantee that they haven't seen these at a party before, unlike that veggie tray (no offense, veggie tray, you're still awesome in your own way)!

PREP TIME

1 Hour 25 Minutes

TOTAL TIME

1 Hour 50 Minutes

### Ingredients:

24 wonton wrappers  
olive oil spray  
7 oz of firm tofu, chopped in small cubes  
1/2 TBSP olive oil  
pinch of salt and pepper  
1/2 C cucumber, julienned  
1/2 C large carrot, julienned  
1/2 C red cabbage, shredded

#### *Garnish*

1 scallions, chopped  
cilantro  
1/4 C honey roasted peanuts, chopped

#### *Peanut Dressing*

3 TBSP soy sauce  
5 TBSP peanut butter  
3 TBSP rice wine vinegar  
1 TBSP agave nectar  
2 TBSP warm water  
1 TSP sriracha  
1 TSP fresh lime juice



## Instructions:

Press your tofu in a tofu press or under a heavy pan for at least one hour.

Pre heat oven to °350 degrees.

To prepare the dressing, add all ingredients to a bowl and whisk until smooth, set aside.

Lightly spray a 12 muffin tin with olive oil spray and press 2 wonton wrappers into each cup. Make sure to offset the wrappers to create a pedal pattern. This will allow you to really fill them with the salad ingredients. Bake for 10 minutes. Allow to cool slightly in the muffin tins.

Meanwhile, add olive oil to a large non-stick pan over medium-high heat. Once the oil is hot, add the cubed tofu, salt and pepper. Cook until crispy, stirring often, for about 12-15 minutes.

Add 2 tablespoons of tofu to the bottom of the wonton cups. Top with red cabbage, carrots, cucumbers and dressing. Garnish with scallions, cilantro and honey roasted peanuts.

Serve immediately.

\*To make ahead, prepare all of the items listed. Refrigerate them separately. Warm the wontons and tofu when you are ready to serve, making sure that you do not dry out the wontons. (if they are too dry you can microwave them for a few seconds). Top with the veggies, sauce and garnishes.