

INGREDIENTS

- 1 bell pepper, cut into small strips
- 1 red onion, cut into small strips
- 1 bunch kale, cleaned and ripped from the stem in bite-sized pieces
- 4 cups cooked brown rice
- 1 avocado
- 1 cup toasted walnuts
- 1 pound marinated, diced tofu (recipe below)
- 1 cup Bad Axe dressing (recipe below)
- ¼ cup spice mix (recipe below)

TOFU MARINADE

Cut about 1 pound of tofu into small cubes & marinate in the refrigerator overnight in the following mixture.

- ¼ cup Tamari
- ½ cup Sunflower or Canola oil
- ½ cup Sesame oil
- ½ cup Rice vinegar
- 2 teaspoons minced garlic
- 2 teaspoons minced ginger
- 2 teaspoons sriracha

BAD AXE DRESSING

- ½ c. vegan mayonnaise
- ¼ c. spicy dijon mustard
- ¼ c. maple syrup
- ¼ teaspoon red pepper flakes

SPICE MIX

- 2 teaspoons granulated garlic
- 2 teaspoons sea salt
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1 teaspoon ground ginger
- 1 teaspoon paprika
- 1 teaspoon nutritional yeast
- 1 teaspoon sugar
- ½ teaspoon ground coriander
- ½ teaspoon onion powder
- Dash of cayenne

This makes a great all-purpose spice mix to sprinkle on any veggies!

DIRECTIONS

1. Heat sautee pan with small amount of cooking oil.
2. Place one handful each of red onions, red bell peppers & marinated tofu into the pan. Sprinkle on spice mix & stir.
3. Put a lid on the pan and cook it over medium-high heat for 3 minutes, stirring frequently.
4. Then add a handful of kale and drizzle in a little water.
5. Place the lid on again & let cook for two more minutes.
6. Place 1 cup cooked rice in a bowl.
7. Slide the contents of the pan on top of the rice.
8. Drizzle Bad Axe dressing over the top.
9. Top with ¼ of the avocado, sliced and a handful of toasted walnuts. Bam, you are ready for anything now.