Tofu Veggie Lo Mein

**Ingredients**
- 6-7 oz extra firm tofu, pressed and dry
- 4 oz lo mein noodles, uncooked
- 1 Tbsp vegetable or canola oil
- 2 green onion, chopped
- 1 cup mushrooms, sliced
- 1 packed cup bok choy or spinach

**SAUCE**
- 1/3 cup low-sodium soy sauce
- 1 Tbsp maple syrup
- 2 Tbsp rice vinegar
- 2 Tbsp garlic chili sauce
- 1/4 tsp salt
- 1/4 tsp ground ginger
- 1/4 tsp cayenne
- 1 tsp sriracha (optional)

**Procedure**
1. Press tofu. On a flat surface, lay two folded paper towels. Place tofu on top and layer with two more folded paper towels. Place a cutting board on top and place weighted item (such as a textbook) on top. Let sit for at least 30 minutes.
2. Preheat oven to 400F. Cut tofu into ¾-inch cubes. Place in single layer on baking sheet lined with parchment paper. Bake 20 minutes, or until golden and slightly crispy. Remove and set aside.
3. Cook noodles according to package. Drain and set aside.
4. While noodles cook, slice mushrooms and chop green onions. Separate green onions into white bits and green bits.
5. In medium-large skillet, heat oil. Add mushrooms, bok choy and white bits of the onions. Cook 4-5 minutes, stirring often.
6. While veggies cook, add sauce ingredients to small bowl. Whisk well to combine.
7. Once veggies are done cooking, add baked tofu to skillet. Add sauce and cook over low-medium heat until it begins to bubble. Once bubbling, turn down to low heat. Add cooked Lo Mein noodles, stir and cook 2-3 minutes. Remove from heat.
8. Sprinkle green bits of the onion on top. Serve and enjoy!

9. Place any leftovers in airtight container within 1 hour. Store in refrigerator up to 5 days.

*Adapted from: PINCHOFYUM.COM and @COOKINGFORPEANUT*