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## *Chewy Tofu in Apricot Chipotle Sauce*

*Serves 4*

### *Ingredients:*

1 tsp olive or other vegetable oil  
4 cups mushrooms, mixed for more texture. We used cremini and shiitake. Chop into fairly large chunks.  
½ tsp ground black pepper  
salt to taste  
¾ cup dried apricots , sliced

### **Tamarind sauce:**

2 tsp sauce from a can of chipotle chilis in adobo sauce  
2 TBSP apricot preserves  
½ cup brown sugar  
1 TBSP lime juice  
salt to taste

### *Preparation:*

1. Place a saucepan over medium heat. When hot add the oil. Add the mushrooms, pepper and salt and cook, stirring, until the mushrooms start to caramelize and turn golden, about 10 minutes.
2. Add the tofu, apricots, apricot preserve, tamarind sauce, and adobo sauce, and 1 cup of water. Bring to a boil, lower the heat, and simmer for about 30 minutes until the apricots are quite soft.
3. Add salt to taste.
4. Meanwhile, place the tamarind ingredients in a saucepan and bring it to a boil. Lower the heat to a simmer and cook until reduced by half. The liquid will be thick and syrupy.
5. Pour over hot tofu and apricots and serve.



*Food Fairy Note:*

Adapted from: *Chewy Tofu in an Apricot, Chipotle and Tamarind Sauce*, [holycowvegan.net](https://holycowvegan.net),  
<https://holycowvegan.net/chewy-tofu-in-apricot-chipotle-and/>