Ingredients

* 3 TBS olive oil
* 3 onions, diced
* 6 lbs kale, collards, or broccoli, stems and leaves separated and chopped
* 3 thumb sized knobs fresh ginger, minced
* 4 lbs extra firm tofu, diced
* 3 limes, zested and juiced
* 10 cloves garlic, minced
* salt and pepper
* 2 cups peanut butter (or sunflower seed butter)
* ½ cup apple cider vinegar
* ¼ cup soy sauce
* ¼ cup honey
* 2 cups water
* 1 TBS red pepper flakes
* 3 bunches scallions, whites/light green parts chopped

Procedure

1. In a very large non-stick frying pan, heat olive oil on medium. Add diced onions to pan and cook for 5 minutes.
2. Add the diced kale/collard stems, ginger, and tofu, and cook another 5 minutes.
3. Then add the kale/collard leaves, garlic, and lime zest and cook another 10 minutes. Taste, season with salt and pepper, and reduce heat to low.
4. In a separate bowl mix the peanut butter, vinegar, soy sauce, lime juice, honey, red pepper flakes and water. Taste, and adjust seasoning with salt, pepper, red pepper, and honey. Add more water to make the sauce thinner if desired.
5. Pour the sauce on top of the greens/tofu, and continue cooking for another 10 or so minutes until everything is soft and combined.
6. Serve over bulgur or rice, and top with chopped scallions.