

Baked Rice and Leek Cakes

12 oz. extra-firm silken tofu
1 Tbsp rice vinegar
1 Tbsp soy sauce or tamari
1 Tbsp toasted sesame oil
1 tsp neutral oil, such as grapeseed
2 cups diced leeks
1/2 cup minced chives or green onions
1 Tbsp minced fresh ginger
2 cloves garlic, minced
2 1/2 cups cooked short-grain white or brown rice
1 1/4 cups panko bread crumbs
Spray oil
Sweet Sesame Teriyaki-style Sauce

1. Heat your oven to 425° F. Set a baking sheet aside.
2. Throw the tofu, vinegar, sesame oil, and soy sauce together in a blender or food processor and pulse until smooth.
3. In a large wok or skillet, heat the oil over medium heat. Add the leeks and cook until they start to look a little translucent, 2-3 minutes. Add the chives or green onions, ginger, and garlic and cook for another minute, just so everything gets combined. Remove from the heat.
4. Add the tofu mixture and cooked rice to the pan with the leeks and mix until blended. Add 1/3 cup of the panko and keep mixing until everything is combined.
5. To make the cakes, pour the remaining 1 cup panko onto a plate, With your hands roll a ball of the leek mixture into golf ball sized balls and roll in the panko. Flatten slightly and place onto a baking sheet that has been sprayed with spray oil.
6. Once all the patties are on the baking sheet place into the pre heated oven and bake about 30 minutes, turning halfway through to brown on both sides.
7. Serve hot or room temperature with the Sweet Sesame Teriyaki-Style Sauce.

Servings: 6

Yield: 24

Source: Thug Kitchen Party Grub

Sweet Sesame Teriyaki-Style Sauce

- 1/2 cup Soy sauce or tamari
- 1/4 cup vegetable broth
- 1/4 cup orange juice
- 2 Tbsp rice vinegar
- 2 Tbsp liquid sweeteners such as agave or maple syrup
- 1 Tbsp Toasted sesame oil
- 1 Tbsp minced fresh ginger
- 1 clove garlic, minced
- 2 Tbsp cornstarch
- 1 Tbsp water
- 2 tbsp. sesame seeds (optional)

1. In a small saucepan combine all of the ingredients except the cornstarch, water and sesame seeds. Heat over a medium-low heat.
2. In a small glass, mix together the cornstarch and water into a slurry. Stir into the saucepan and continue to heat until the sauce thickens.
3. Let cool.

Servings: 24 Yield: 1 cup

Source: Thug Kitchen, Party Grub