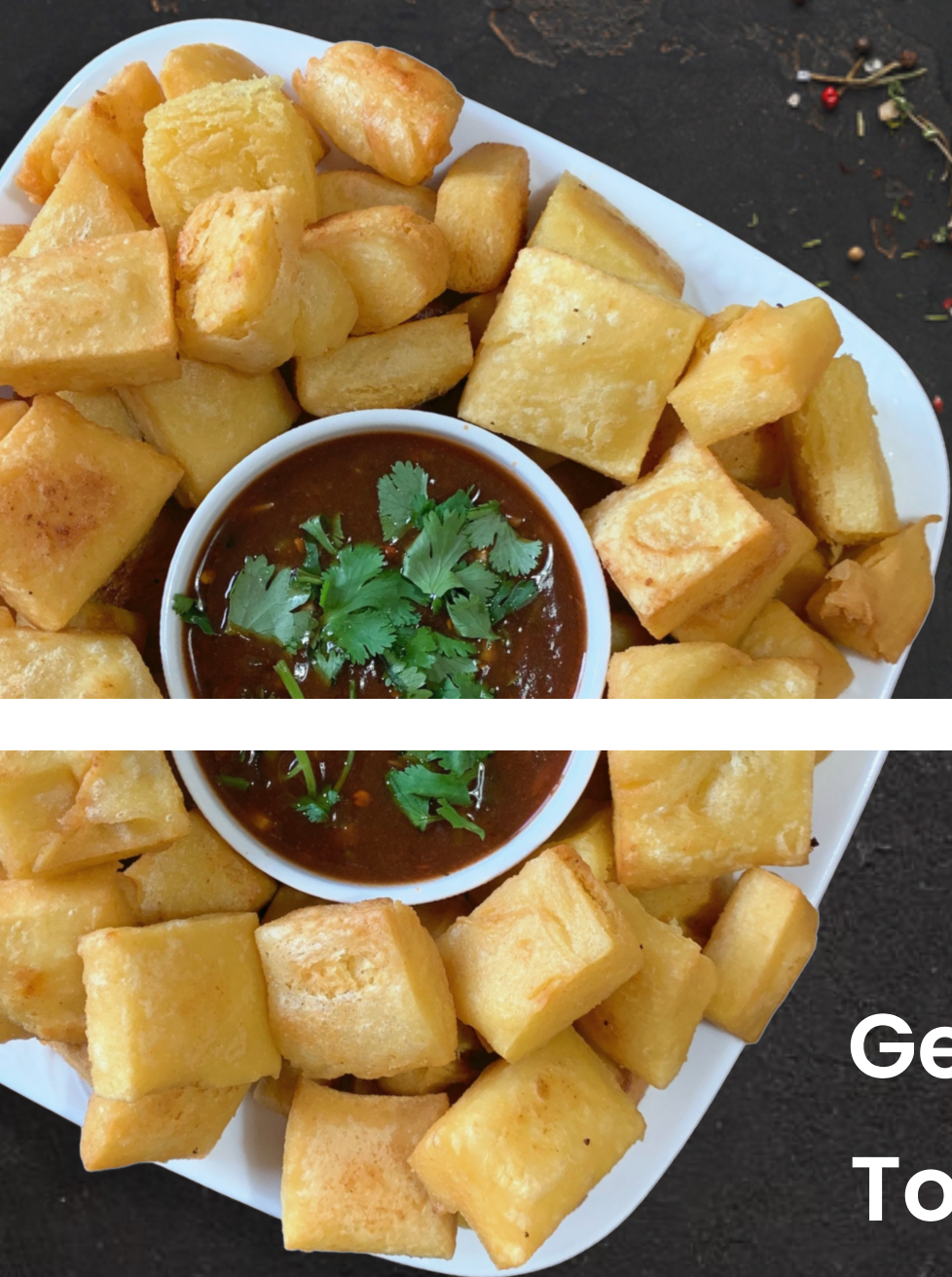


Shan Tofu Chickpea Flour Mix



Get **Healthy** And **Delicious**
Tofu Ready In Less Than **5 Mins**



Packed With Proteins



Rich In Fibre



May Help Manage Weight



Good For Blood Sugar Regulation



Everyday Meals
Moe Shan Tofu Can Be A Staple In Everyday Cooking. You Can Use It In Breakfast Scrambles, Stir-Fries, Salads, Sandwiches, And More.



Holiday Meals
Moe Shan Tofu Can Be Incorporated Into Holiday Feasts As Part Of Vegetarian Or Vegan Options. For Example, It Can Be Used In Vegan Stuffing, Tofu-Based Roasts, And Creamy Tofu-Based Desserts



Salads & Appetizers
Moe Shan Tofu Can Be Blended Into Or Used As A Base For Salad Dressings. It Can Also Be Used In Appetizers Like Tofu Skewers, Tofu Spring Rolls, Or As A Base For Dips And Spreads.

Quick and **Easy**
home – served snack



1 Soak the tofu mix in 200 ml of water.



3 Stir continuously until it achieves the desired consistency.



2 Bring 500 ml of water to a boil and add the soaked tofu mix.



4 Once it's ready, cool and cut into pieces.

One pack serves upto three

Try out this **Healthy** addition to your meals

