



Makes 4 cups
Preparation Time: 25 minutes
Cook Time: 20 minutes

INGREDIENTS:

1 16-oz. package extra-firm tofu

1 lb. fresh cremini mushrooms,
chopped

8 oz. fresh shiitake mushrooms,
stems removed, caps chopped

1 cup finely chopped yellow
onion

1 cup finely chopped bell
pepper, any color

¼ cup low-sodium coconut
aminos or reduced-sodium
tamari

Lemon juice, to taste

Freshly ground black pepper, to
taste

8-10 butter lettuce leaves

Vegan Sisig

Traditionally, sisig is a pork-heavy Filipino dish featuring spicy, sour, and citrusy flavors that blend together into a mouthwatering aroma. In this vegan version, minced **tofu** and mushrooms take the place of meat and the spice levels are lowered quite a bit (although you're welcome to add more heat if you like). Colorful **bell peppers** dot the umami-rich mixture with earthy sweetness, and a simple mixture of tamari and lemon juice flavor the meal with savory-tart notes. Be sure to thoroughly slice and dice the tofu and mushrooms for this stir-fry medley, because the finer the mince, the better the mouthfeel and the more flavor you'll get with each bite. Serve vegan sisig inside lettuce leaves for a handheld meal, or scoop over brown rice for extra heartiness.

For more vegan lettuce cup recipes, check out these tasty ideas:

- [Za'atar-Spiced Sweet Potato Lettuce Cups](#)
- [Lettuce Cups with Roasted Radish and Farro](#)
- [Black Bean, Corn, and Roasted Red Pepper Lettuce Cups](#)
- [Curry Chickpea Lettuce Wraps](#)

By Cleodia Martinez

- 1 Preheat oven to 400°F. Line a baking sheet with parchment paper. Place tofu between two clean cotton towels and weigh down with a heavy plate 20 minutes to remove as much liquid as possible.
- 2 Finely chop tofu and spread out in a single layer on the prepared baking sheet. Bake 10 minutes. Turn tofu over and bake 8 minutes more.
- 3 Meanwhile, in an extra-large skillet cook mushrooms over medium-high 2 minutes or until lightly browned, stirring frequently. Transfer mushrooms to a bowl.
- 4 In the same skillet cook onion over medium 5 minutes or until lightly browned, stirring occasionally. Add bell pepper; cook 1 minute more. Add baked tofu, browned mushrooms, coconut aminos, lemon juice, and black pepper. Stir to combine. Cook until heated through. Serve scooped into lettuce leaves or over brown rice.