

Asian Garlic Tofu

Recipe by: Sally Roeckell of Table and Dish

Ingredients

- 1 package super firm tofu
- 1/4 cup Hoisin sauce
- 2 tablespoons soy sauce
- 1 teaspoon sugar
- 1 teaspoon freshly grated ginger
- 2 cloves garlic, minced
- 1/4 teaspoon red pepper flakes
- 1 tablespoon olive oil
- 1 teaspoon sesame oil
- green onions for garnish
- rice and steamed vegetables for serving



Method

1. Remove tofu from the packaging. Place about 4 paper towels on a plate. Set tofu on top of plate and cover with more paper towels. Place something heavy on top. Let sit 30 minutes.
2. In a medium bowl, stir together Hoisin sauce, soy sauce, sugar, ginger, garlic, and red pepper flakes.
3. Cut tofu into bite-sized pieces. Place in a bowl with sauce and toss to coat. Let sit 30 minutes.
4. Heat olive oil in a medium-sized cast iron pan over medium-high heat. Once really hot, add tofu. Once nicely seared on the bottom, flip over. Continue to cook until seared on the bottom.
5. Drizzle with sesame oil and remove from heat.
6. Sprinkle with green onions and serve with rice and vegetables of your choice.