

Braised Tofu (?? ??)



Ingredients

- 250g / 8oz firm tofu
- 2 spring onions, finely chopped
- 3 tbsp soy sauce
- 1 tbsp sesame oil
- 1 tsp sugar
- 1 tsp sesame seeds
- 1 tsp minced garlic

Method

1. Slice tofu to 1cm-thick rectangular pieces.
2. Carefully sear the tofu in a pan until light brown on both sides, moving and flipping regular to prevent sticking - OR brown in an air fryer.
3. a. Mix all the other ingredients together and spoon over the pieces in the pan, lifting to allow it under, and simmer for several minutes on low heat.

b. Mix all the other ingredients together in a small saucepan and simmer for several minutes.

4. Spoon sauce over the tofu pieces to serve.

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