

RECIPE

Tso Tofu



Prepare in **10 minutes**

Ready in **1 hour 30 minutes**

Serves **2 people**

Tips

For crispy tofu don't flip them over too soon let them brown first

If you don't have tamari you can replace with soy sauce

Ingredients

- 16 oz package extra firm tofu
- 2 tbsp tamari for tofu
- ¼ cup cornflour for tofu
- ¼ cup maple syrup
- 2 tbsp tamari for sauce
- 1 tbsp sriracha
- Juice of 1 orange
- 1 tbsp cornflour for sauce
- 4 spring onions
- 2 garlic cloves
- 2 tsp minced fresh ginger
- Sesame seeds
- Oil for cooking

Preparation

1. Press tofu for at least 1 hr
2. In a zip bag or bowl add tofu, tamari and cornflour, toss to coat
3. In a separate bowl whisk maple, tamari, sriracha, orange juice and cornflour until cornflour dissolves
4. Heat oil in nonstick pan, add tofu and cook until crispy, around 3 min
5. Add spring onions, cook for approx 2 min
6. Add sauce and reduce to simmer, cook 5 min
7. Add sesame seeds
8. Serve with rice