

Crispy Sesame Ginger Tofu Bites

Web Recipe · Snack · GF

190 cal · 15g protein · 8g carbs · 11g fat · 4 servings

Ingredients

- 1 block (14 oz) extra-firm tofu pressed and cubed
- 2 tbsp tamari
- 1 tbsp sesame oil
- 1 tbsp rice vinegar
- 1 tbsp maple syrup
- 1 tsp fresh grated ginger
- 1 tsp garlic powder
- 2 tbsp cornstarch
- 1 tbsp sesame seeds

Instructions

1. Press tofu for 15-20 minutes. Cut into 1-inch cubes.
2. Whisk together tamari, sesame oil, rice vinegar, maple syrup, grated ginger, and garlic powder.
3. Toss tofu cubes in the marinade and let sit 15 minutes.
4. Coat marinated tofu in cornstarch.
5. Bake at 400°F (200°C) for 25-30 minutes, flipping halfway, until golden and crispy.
6. Sprinkle with sesame seeds.
7. Serve hot with dipping sauce. Reheat in oven or air fryer (microwaving makes them soft).

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