



Agedashi-esque Tofu



Prep
10 m

Cook
5 m

Ready In
15 m

Recipe By: SMACPRODUCTIONS

"A very simple version of the Japanese sushi accompaniment. Serve with stir fry, rice, goma ae or any oriental meal."

Ingredients

1 (12 ounce) package extra firm tofu	2 green onions, chopped
3 tablespoons cornstarch	2 tablespoons hoisin sauce
oil for frying	

Directions

- 1 Cut tofu into 12 cubes. Place cornstarch on a plate or in a shallow bowl and dredge tofu in it, coating thoroughly.
- 2 Heat enough oil so that tofu will be half-way submerged. Fry tofu in hot oil for 3 to 5 minutes on each side, or until crispy. Drain on paper towels.
- 3 Sprinkle green onions over tofu and drizzle with hoisin sauce. Serve immediately.

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