

### Hunter's Favorite Tofu Dinner

1. Combine 1 cup flour, 1 teaspoon garlic powder, 1 teaspoon onion powder, 1 teaspoon black pepper, and 1 teaspoon smoked paprika in a bowl.
2. Tear 1 box of firm tofu into chunks, roll around in flour mix, and place on an oiled baking sheet, bake at 450° until they're crispy (you can also air fry or deep fry).
3. In a separate bowl, whisk together  $\frac{1}{4}$  cup brown sugar, 3 tablespoon soy sauce, 1 tablespoon water, 2 teaspoon gochujang, 1 teaspoon chili crisp, 1 spoonful of peanut butter, 1 spoonful of tahini, and 1 teaspoon red pepper flakes. Adjust for taste as you see it.
4. Place baked tofu in a pan and pour the sauce over top, mix together on medium-high heat until the sauce is thick.
5. Best served with your choice of rice and veggies.