

# Tomato Tofu Scramble



Fresh, tender and delicious tofu with a mix of tomato sauce



2 Servings



15-20 Minutes

## Ingredients

- 4 large eggs
- Traditional or smooth tofu
- 2 tbs ketchup
- 2 tbs soy sauce
- 2 tbs of starch
- 1 bowl of water

## Directions

1. Crake the four eggs in a bowl and whisk until completely whisked together
2. Cut the tofu into small squares and put it in the eggs
3. In another bowl, we are going to do the sauce. Add your ketchup, soy sauce, and starch. Then add 350-400 ml of water and stir until combined
4. In a pan, pour some oil then turn the heat to medium-low. Then pour in your egg and tofu mix
5. Using a spatula, gently push the egg to the middle until it is 75% cooked
6. After shaping, pour in your sauce and let it simmer for 2 minutes
7. After, garnish it with green onions and enjoy!

\*Can be eaten with noodles or rice