

Sweet and Spicy Tofu Steaks

A tofu main course with excellent texture and taste
Sunny C



Ingredients

- 1 lb extra firm tofu, drained, pressed, and cut into 8 slices
- 6 tbs rice vinegar
- 6 tbs low-sodium soy sauce
- 3 tbs sugar
- 4 cloves garlic, minced
- 1 tbs fresh ginger, minced
- 1 tbs sesame oil
- 1 tbs sweet chili sauce
- $\frac{1}{2}$ teas red pepper flakes
- Salt to taste

Directions

1. Sprinkle tofu slices with salt.
2. Mix vinegar, soy sauce, sugar, garlic, ginger, chili sauce, and red pepper flakes in a small bowl.
3. Heat oil in pan over medium-high heat. Add tofu and fry on one side for 3 minutes or until browned. Flip and fry on second side for one minute fewer.
4. Add sauce mixture evenly over tofu steaks and cook for an additional 1-2 minutes, flipping to coat before removing from pan.