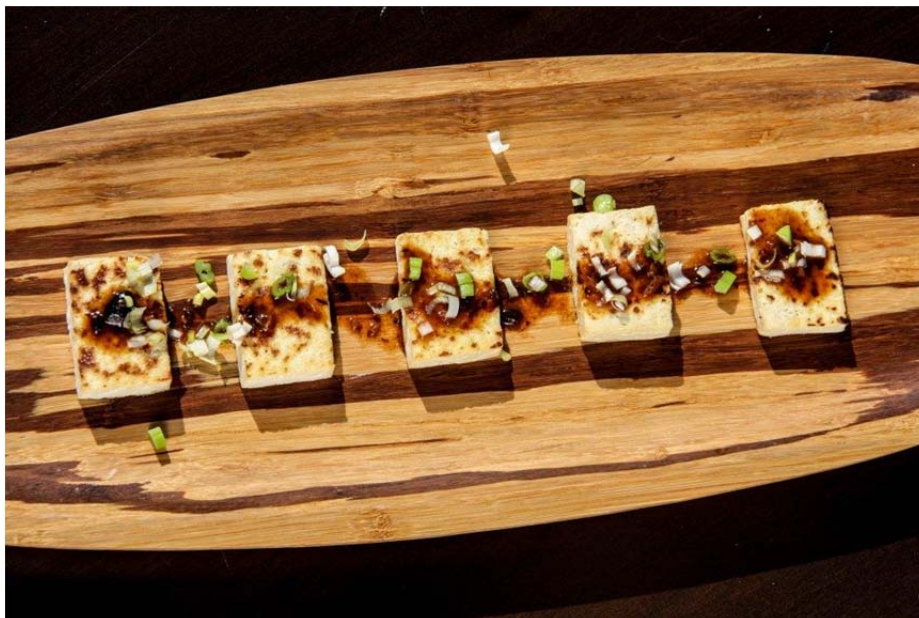


# UNFRIED TOFU



## INGREDIENTS

*Block of tofu, pressed*

*1 Tbs. [black bean garlic sauce](#) (or sauce of your choosing)*

*1 tsp. fresh ginger, finely minced*

*Chilies, finely minced (optional)*

*Green onions, minced*

Slice the tofu into 1/4" thick slices. Slice the slices into thirds.

If using black bean garlic sauce, mix the sauce, the ginger, chilies if using, and 1-2 Tbs. water (depending on your personal taste) to a bowl and mix to incorporate.

Heat your pan on HI. Place the tofu slices in the pan and dry-fry them for 2-3 minutes per side until browned. If you insist on using oil, use it sparingly.

Serve immediately topped with a drizzle of sauce and garnished with the minced green onions.