

10 Minute Chili Garlic Silken Tofu

Prep: 5 minutes • Cook: 5 minutes

Silky tofu is draped in a glossy chili crisp–garlic–soy sauce, brightened with rice vinegar and scallions and finished with a whisper of sesame—an umami-packed, weeknight-ready dish in under 10 minutes.

Ingredients

- 16 oz tofu (soft or silken)
- 2 scallions (sliced; white and green parts separated)
- 2-3 cloves garlic (minced)
- 2 teaspoons brown sugar
- 3 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon chili crisp
- 1 teaspoon toasted sesame seeds (optional)
- 1 teaspoon toasted sesame oil (optional)

Instructions

1. Carefully remove the silken/soft tofu from its package; drain and, if serving cold, blot excess moisture on a clean towel. Transfer to a plate or bowl.
2. In a small skillet, combine the white parts of the scallions, garlic, brown sugar, soy sauce, rice vinegar, chili crisp, and toasted sesame seeds. Heat over medium-high, stirring, until the mixture begins to bubble; simmer 1–2 minutes until the sugar dissolves and the sauce thickens slightly.
3. Stir in the green parts of the scallions (reserve a few for garnish) and cook about 1 minute more. Remove from heat and stir in the toasted sesame oil.
4. To serve cold: slice or leave the tofu whole, pour the warm sauce over the top, and garnish with extra scallions.
5. To poach (optional): lower the tofu into gently boiling water (to cover by about 1 inch), reduce heat to low, and poach at least 5 minutes. Lift out with a slotted spoon, drain, transfer to a bowl, slice or score if desired, then pour the sauce over and garnish.
6. Serve immediately, ideally over steamed white rice.

Tags: Tofu, Vegan, Spicy, Quick and Easy, Asian Inspired, Weeknight Dinner

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