

Crispy Bachan's Tofu

Prep: 10 minutes • Cook: 30 minutes

Crisp-edged, tender-centered tofu is lacquered in Bachan's Japanese barbecue sauce, delivering a savory-sweet umami punch with every bite. Simple yet addictive, it's a weeknight-ready showstopper with bright scallion freshness.

Ingredients

- 1 block (about 14 oz) extra-firm tofu (pressed and cut into bite-sized cubes)
- 3 tablespoons all-purpose flour
- 1 teaspoon salt (for boiling water)
- 1/2 teaspoon garlic powder (optional, for seasoning the dredge)
- 1/2 teaspoon black pepper
- 2–3 tablespoons neutral oil (for pan-frying)
- 1/4 cup Bachan's Japanese Barbecue Sauce
- 2 scallions (thinly sliced, for garnish)

Instructions

1. Drain and press the tofu for at least 15 minutes to remove excess moisture; cut into bite-sized cubes.
2. Bring a pot of water to a gentle boil, add 1 teaspoon salt, and boil the tofu for about 3 minutes to firm it up; drain and pat dry.
3. In a bowl, toss the tofu cubes with flour, garlic powder, and black pepper until lightly coated.
4. Heat neutral oil in a skillet over medium-high heat. Fry the tofu, turning, until all sides are golden and crispy, about 6–8 minutes.
5. Transfer tofu to a bowl, drizzle with Bachan's Japanese Barbecue Sauce, and toss to coat evenly.
6. Garnish with sliced scallions and serve hot.

Tags: Tofu, Japanese, Asian, Vegan, Pan Fried, Weeknight
