

Ultimate Braised Scallion Tofu

Prep: 10 minutes • Cook: 20 minutes

Crispy-edged tofu is braised with silky scallions in a glossy soy, black vinegar, and mushroom 'oyster' sauce, delivering deep, layered umami balanced by gentle sweetness and nutty sesame.

Ingredients

- 14 oz (1 block) tofu (firm or extra-firm, pressed)
- 2 tablespoons cornstarch (for coating)
- 2 tablespoons neutral oil (for browning)
- 3 tablespoons soy sauce
- 1 tablespoon vegan mushroom oyster sauce
- 1 teaspoon black bean paste
- 1 tablespoon coconut sugar
- 1 tablespoon black vinegar
- 1 teaspoon sesame oil
- 1/2 cup water
- 1 teaspoon cornstarch (for slurry)
- 2 teaspoons water (for slurry)
- 6–8 scallions (green onions) (sliced into 1–2 inch pieces)

Instructions

1. Cut the pressed tofu into cubes, then toss gently with 2 tablespoons cornstarch to coat.
2. Heat 2 tablespoons neutral oil in a pan over medium-high heat and brown the tofu on all sides until golden and crisp; remove and set aside.
3. In the same pan, add the sliced scallions and sauté until fragrant and lightly softened, scraping up any browned bits.
4. Stir in soy sauce, vegan mushroom oyster sauce, black bean paste, coconut sugar, black vinegar, sesame oil, and 1/2 cup water; let the mixture warm and combine.
5. Whisk 1 teaspoon cornstarch with 2 teaspoons water to make a slurry; pour into the pan and simmer until the sauce is glossy and slightly thickened.
6. Return the browned tofu to the pan, gently fold to coat, and simmer a few minutes to absorb flavors. Serve hot over rice or noodles.

Tags: Tofu, Chinese, Asian, Vegan, Weeknight Friendly, One Pan

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