

Garlicky Spicy Tofu

Makes 4 servings

January 2025
Winter Comfort

4 ounces	ground chicken
2 teaspoons	soy sauce
1 teaspoon	rice wine
½ teaspoon	sugar
2 tablespoons	cooking oil, divided
1 pkg (about 15 oz)	soft tofu
3 tablespoons	chili bean paste
1 tablespoon	grated ginger
1 tablespoon	crushed garlic
½ teaspoon	chili powder, or to taste
½ cup	broth or water
1 tablespoon	soy sauce
1 tablespoon	cornstarch, dissolved in 2 tablespoons water
1 teaspoon	Sichuan peppercorn powder
1 tablespoon	chopped green onions



1. Combine chicken, soy sauce, rice wine and sugar; mix well. Place a wok or stir-fry pan over high heat until hot. Add 1 tablespoon oil, swirling to coat sides. Stir-fry chicken until golden brown and dry, about 10 minutes. Remove from wok and set aside.
2. Cut tofu into 1" cubes. Blanch in salted boiling water for 2 – 3 minutes. Drain and set aside.
3. Add remaining oil to a clean wok over medium-high heat. Add chili bean paste, ginger, garlic and chili powder. Stir fry for 30 seconds. Add chicken, broth and soy sauce. Bring to a simmer and thicken with 1 tablespoon of the cornstarch slurry.
4. Add tofu and gently toss to combine while bringing to a simmer. Thicken with remaining cornstarch slurry, if necessary.
5. Sprinkle with Sichuan peppercorn powder and green onions before serving.