

Sichuan Tofu Salad

Makes 4-6 servings

Ingredients

- 1 lb soft tofu
- 1 slice ginger, minced
- 1 clove garlic, minced
- 1 green onion, sliced
- 2 tablespoons chopped Sichuan preserved vegetables
- 1 tablespoon dried shrimp, soaked and chopped

Sauce

- 1/3 cup soup stock
- 2 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon sesame oil
- 2 teaspoons XO sauce (optional)
- 1 teaspoon chili garlic sauce
- 2 teaspoons sugar

- 1/2 teaspoon cornstarch, dissolved in 1 teaspoon water

1. Drain tofu; cut into 1-inch pieces. Place tofu on a serving plate. Combine sauce ingredients in a bowl; set aside.
2. Heat 1 tablespoon cooking oil in a hot wok over high heat. Add ginger, garlic, green onion, Sichuan preserved vegetables, and dried shrimp; stir-fry until fragrant. Add sauce; cook until heated through. Add cornstarch solution; cook, stirring, until sauce thickens. Pour over tofu. Serve.

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