

Hot and Sour Seared Tofu with Snap Peas

Serves 2-3

- 1 container kinu tofu
- 4 large garlic cloves, grated
- 2 small jalapeño chiles, seeds removed, thinly sliced
- 1½ T soy sauce
- 1½ tsp grated ginger
- 1½ T fresh lime juice, more to taste
- 1½ tsp sesame oil, more for drizzling
- 1½ tsp fish sauce
- 1 tsp honey
- 2 T peanut oil, more if needed
- 174 g sugar snap peas, trimmed and thinly sliced
- 3 scallions, thinly sliced
- Sesame seeds, for serving
- Cooked rice, for serving
- Chopped cilantro or basil, for serving



1. Drain **tofu**, wrap it with several layers of paper towels, place a weight on it and drain.

Sauce:

2. In a small bowl, combine **garlic, chiles, soy sauce, ginger, lime juice, sesame oil, fish sauce** and **honey**.
3. Unwrap tofu and cut crosswise into 19-mm-thick slices. Pat slices dry.
4. Heat a large skillet over **high heat** until very hot, **about 5 minutes**.
5. Add **peanut oil** and let heat for 30 seconds, then carefully add **tofu**. **Don't touch tofu for 2 to 3 minutes**, letting it sear until golden brown. **Flip and sear for another 2 to 3 minutes**.
6. Move tofu to one side of pan (or stack pieces on top of one another to make room in pan), then add **sugar snap peas, scallions** and, if needed, a few drops more peanut oil. Stir-fry vegetables until they start to soften, **1 to 2 minutes**.
7. Add **sauce** and stir well, cooking until peas are done to taste, **another minute or two**. Spoon sauce all over tofu, unstacking it if necessary.
8. Sprinkle **sesame seeds** over tofu and vegetables and serve over rice, sprinkled with **cilantro** or **basil**.