

# Asian Garlic Tofu

## Ingredients

- 1 package extra firm tofu
- ¼ cup hoisin sauce
- 1 tablespoons soy sauce
- 3 garlic cloves, minced
- 1 tablespoon oil (olive or canola)



## Directions

1. Remove tofu from packaging. Place 4 paper towels on a plate. Set tofu on top of plate and cover with more paper towels. Place pot, pan or something heavy on top. Let sit for 30 mins.
2. In a bowl, stir together Hoisin sauce, soy sauce, sugar, and garlic.
3. Cut tofu into bite-sized pieces. Place in bowl with sauce and mix. Let sit for 30 mins.
4. Heat oil in pan over medium heat and add marinated tofu. Sear on all sides. Ready to eat with rice, salad or noodles!

Recipe adapted from [spicysouthernkitchen.com/asian-garlic-tofu/](https://spicysouthernkitchen.com/asian-garlic-tofu/)

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