

# Garlic Soy Tofu (simplified)

## Ingredients

- 1 package extra firm tofu
- ¼ cup hoisin sauce
- 1 tablespoons soy sauce
- 3 garlic cloves, minced
- 1 tablespoon cooking oil



## Directions

1. Remove tofu from packaging. Place about 4 paper towels on a plate. Set tofu on top of plate and cover with more paper towels. Place a heavy pot/pan. Let sit 30 minutes. **It is important to dry the tofu so it can soak up seasoning and pan fry.**
2. While tofu is drying, in a small bowl, stir together Hoisin sauce, soy sauce, and garlic.
3. When tofu is ready, cut tofu into bite-sized pieces. Place in bowl with mixed sauce and toss to coat. Let sit 30 minutes, or overnight in fridge if you're doing this step in advance.
4. Heat cooking oil in a medium-sized pan over medium-high heat. Once hot, add tofu. Pan fry on most sides of tofu. Watch carefully to make sure the tofu doesn't burn.
5. Remove from heat. Serve with rice.

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

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# Garlic Soy Tofu (original)

## Ingredients

- 1 package super firm tofu
- 1/4 cup Hoisin sauce
- 2 tablespoons soy sauce
- 1 teaspoon sugar
- 1 teaspoon freshly grated ginger
- 2 cloves garlic, minced
- 1/4 teaspoon red pepper flakes (optional)
- 1 tablespoon canola
- 1 teaspoon sesame oil
- green onions for garnish
- rice for serving



## Directions

1. Remove tofu from packaging. Place about 4 paper towels on a plate. Set tofu on top of plate and cover with more paper towels. Place a heavy pot/pan. Let sit 30 minutes. It is important to dry the tofu so it can soak up seasoning and pan fry.
2. While tofu is drying, in a medium bowl, stir together Hoisin sauce, soy sauce, sugar, ginger, garlic, and red pepper flakes.
3. After sitting, cut tofu into bite-sized pieces. Place in bowl with mixed sauce and toss to coat. Let sit 30 minutes, or overnight in fridge if you're doing this step in advance.
4. Heat cooking oil in a medium-sized pan over medium-high heat. Once hot, add tofu. Pan fry on most sides of tofu. Watch carefully to make sure the tofu doesn't burn.
5. Remove from heat. Drizzle with sesame oil and sprinkle with green onions. Serve with rice.

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# Asian-Inspired Garlic Tofu

## Ingredients

- 1 package super firm tofu
- 1/4 cup Hoisin sauce
- 2 tablespoons soy sauce
- 1 teaspoon sugar
- 1 teaspoon freshly grated ginger
- 2 cloves garlic, minced
- 1/4 teaspoon red pepper flakes (optional)
- 1 tablespoon canola
- 1 teaspoon sesame oil
- green onions for garnish
- rice for serving



## Directions

Remove tofu from packaging. Place about 4 paper towels on a plate. Set tofu on top of plate and cover with more paper towels. Place a cast iron pan or something else heavy on top. Let sit 30 minutes. Meanwhile, in a medium bowl, stir together Hoisin sauce, soy sauce, sugar, ginger, garlic, and red pepper flakes. Cut tofu into bite-sized pieces. Place in bowl with sauce and toss to coat. Let sit 30 minutes, or overnight in fridge if you're doing this step in advance.

Heat canola oil in a medium cast iron pan over medium-high heat. Once really hot, add tofu. Once nicely seared on the bottom, flip over. Continue to cook until seared on bottom. Drizzle with sesame oil and remove from heat. Sprinkle with green onions and serve with rice.

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