



MaPo Tofu

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3-4 cups of firm Tofu (cut into cubes)
- 1 tsp chopped garlic
- 2 cups of ground pork
- 1 tbsp hot chilli paste
- 1 cup of mushroom (sliced)
- 1 tsp sesame oil
- 1 tbsp soy sauce
- 1/2 tsp sugar
- 1/2 cup of water
- salt
- 1 tbsp oil
- some chopped fresh scallion

Instructions

MaPo Tofu is an easy dish to make and it goes so well with rice.

1. Brown the garlic in a pan with oil.
2. Add pork, soy sauce, sugar, hot chilli paste and sesame oil.
3. When the pork is cooked, add mushroom, Tofu and water. Cover and bring to a boil.
4. Add salt as desired. Serve with some scallions on top.