



tufu steak with tomato salsa.

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 large pieces of firm tofu.
- 1 tomato, diced.
- 1 white onion, diced.
- 1 clove of garlic, finely chopped.
- 1 handful parsley, chopped.
- 3 tablespoons kecap manis (sweet soy sauce).
- 1 tablespoon sweet chili sauce.
- 3 tablespoons vegetable oil.

Instructions

Prepare all vegetables and herbs before doing anything.

Heat oil in a fry pan and fry the tofu until golden brown, then put aside on a plate. In the same pan, fry off onion, garlic and tomato until the tomato juices begin to evaporate- about two minutes. Add kecap manis and sweet chili sauce, at this point taste to check if it needs any extra sauce. At the last minute add parsley and then place tofu back in pan to heat through again.

Take the tofu and place it on a plate, then spoon tomato salsa on top of tofu and garnish with parsley leaves.
