



Mapo Tofu

NIBBLEDISH CONTRIBUTOR

Ingredients

4 oz veggie ground round
3 slices of ginger
4 green onions, chopped
1 tsp crushed red pepper flakes
3 Tbsp soy bean paste
a few drops hot sauce
1 Tbsp soy sauce
1 Tbsp seasoned rice vinegar
1/8 tsp black pepper
1 block soft tofu
1/2 cup veggie broth
1 Tbsp oil
1 Tbsp cornstarch mixed with 2 Tbsp water

Instructions

Heat 2 tsp of vegetable oil in a skillet over medium high heat. Add the ground round and cook until it browns.

Add the ginger slices, white part of the green onion, and red pepper flakes and cook until fragrant, about 30 seconds to a minute. Add the soy bean paste, hot sauce, soy sauce, rice vinegar, pepper, and cook for another minute or two. Then add the tofu, green part of the green onions, broth and simmer for about 15 minutes, stirring occasionally. Mix the cornstarch with some water in a small bowl and set aside. After simmering, add the cornstarch slurry and bring up to a simmer again and cook until thickened.