



Spicy tofu

NIBBLEDISH CONTRIBUTOR

Ingredients

- 100 grams of dried tofu cubes
- 2 cups of vegetable broth
- 120 grams of ground pork
- 40 grams of korean bean paste
- 3 cloves of garlic, minced
- 1 chili, deseeded and sliced
- 1 teaspoon of ginger, minced
- 2/3 cup of vegetable broth
- 2 tablespoons of soy sauce
- 1 tablespoon of potato starch
- 2 tablespoons of water
- 1 tablespoon of oil
- 2 spring onions, sliced

Instructions

1. Boil 2 cups of vegetable broth, add dried tofu, simmer 10 minutes, drain.
2. Heat oil in the wok, fry ginger, garlic and chili, add ground pork, fry till meat is done.
3. Add bean paste, mix well, pour in vegetable broth, soy sauce.
4. In separate dish mix water with potato starch and add it to pork sauce, mix well.
5. Add tofu cubes, simmer 5 minutes.
6. Serve with jasmine rice, sprinkle with spring onion.