Teriyaki Tofu with Asian Style Salad

SERVING
2 people

COOK TIME
15 min



Ingredients

1 tbsp vegetable oil
300g firm tofu
1 tsp grated ginger
2 tbsp mirin
2 tbsp soy sauce
2 tsp brown sugar
1/2 tsp cornflour

ASSEMBLY
1 tsp sesame seeds
¼ cup chopped spring onion
1 microwave basmati rice, cooked according to package
200g Simply Salads Asian Style Salad Kit, mixed with dressing and noodles

Method

Pat dry any excess moisture from tofu. Cut into 1.5 centimetre cubes.

Heat oil in a frypan over medium-high heat. Cook tofu in two batches until golden and crispy on all sides. Set aside.

Whisk together ginger, mirin, soy sauce and brown sugar in a small bowl. Add to pan. Bring to a boil before reducing heat.

Combine cornflour with 2 tbsp cold water. Pour into teriyaki sauce and add crispy tofu. Toss well, coating tofu in sauce.

To serve, divide rice and Asian style salad among two bowls. Add teriyaki tofu. Top with sesame seeds and spring onions.