

Savory Garlic Tofu with Minced Mushrooms

Makes 4 servings | Active Time: 20 minutes | Total Time: 20 minutes

Swick

Making the Dish

Heat the oil in a wok or large heavy skillet over medium heat. Add the garlic and cook, stirring, until the garlic begins to turn golden brown on the edges, 1 to 2 minutes.

Add the mushrooms and onion and cook, stirring, for another 5 minutes, until the onion is soft and translucent.

Add the wine, hoisin sauce, black bean garlic sauce, and chili garlic sauce, and cook for 1 minute.

Add the broth, white pepper, vinegar, sugar, and sesame oil, and bring to a simmer. With the mixture bubbling, stir in the cornstarch mixture and cook, stirring, for 1 minute, until the sauce thickens.

Stir in the tofu and simmer for another 2 minutes, stirring gently. Serve hot, garnished with the green onion, over rice.

Step 1: Making the Dish

- 1 tablespoon oil
- 5 large garlic cloves, chopped
- 6 to 8 fresh mushrooms, finely chopped
- 1/4 onion, chopped
- 2 tablespoons cooking wine
- 1 tablespoon hoisin sauce
- 1 tablespoon black bean garlic sauce
- 1 teaspoon chili garlic sauce, or more to taste
- 1 1/2 cups vegetable broth
- 1/4 teaspoon ground white pepper
- 1/2 teaspoon white vinegar
- 1 teaspoon sugar
- 1 teaspoon sesame oil
- 1 tablespoon cornstarch mixed with 1 tablespoon cold water
- 1 pound firm tofu, drained and cut into 3/4-inch cubes
- 1 green onion, chopped