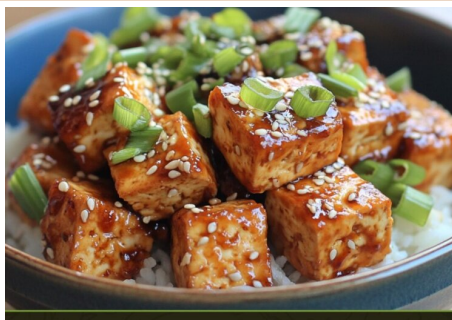


Sticky Ginger Tofu with Sesame - Better Than Takeout!

Tofu just got a serious upgrade. This



TIME
20 min

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INGREDIENTS

- 1 block (14 oz) firm tofu, pressed and cubed
- 2 tbsp soy sauce
- 2 tbsp rice vinegar
- 1 tbsp sesame oil
- 1 tbsp maple syrup
- 1 tbsp fresh ginger, grated
- 2 cloves garlic, minced
- 1 tbsp cornstarch
- 1 tbsp water
- 1 tbsp vegetable oil
- Sesame seeds and green onions, for garnish

Instructions:

1 Press & Marinate the Tofu:

2 Make the Slurry:

3 Sear the Tofu:

4 Add Sauce & Glaze:

5 Garnish & Serve:

Tips for Success:

Use firm or extra-firm tofu - Soft tofu will fall apart in the pan.

Don't skip pressing - Removing water ensures maximum crispiness.

Adjust heat - Add chili flakes or sriracha if you like a kick.

Make it a bowl - Add roasted broccoli, carrots, or bell peppers for a power-packed dinner.

Serving Suggestions:

Over steamed jasmine or brown rice

With roasted veggies or a fresh Asian slaw

In lettuce wraps with cucumber and shredded carrot

Paired with: Blueberry Lemonade

Walking Taco Bar - for a build-your-own fun dinner night

Sheet Pan Quesadillas - fusion party pairing

Monster Cookie Balls - clean, sweet snack

Brownie Bombs - because dessert is non-negotiable

Storage & Meal Prep:

Fridge: Store leftovers in an airtight container for up to 4 days.

Freezer: Freeze tofu after cooking (before glazing) for up to 2 months. Thaw and reheat with sauce.

Meal Prep: Make the marinade and sauce ahead to save time.

DIRECTIONS

1. **Press & Marinate the Tofu:** Press tofu for 15-20 minutes to remove moisture. Cut into bite-size cubes. In a bowl, whisk together soy sauce, rice vinegar, sesame oil, maple syrup, ginger, and garlic. Add tofu and toss to coat. Marinate for at least 30 minutes, or overnight for deeper flavor.
2. **Make the Slurry:** In a small bowl, mix 1 tbsp cornstarch with 1 tbsp water. Set aside.
3. **Sear the Tofu:** Heat vegetable oil in a large skillet over medium-high heat. Add tofu cubes (reserving marinade) and cook, flipping occasionally, until golden brown on all sides-about 8-10 minutes.
4. **Add Sauce & Glaze:** Pour in the reserved marinade and cornstarch slurry. Stir gently as the sauce thickens and glazes the tofu-about 2-3 minutes.
5. **Garnish & Serve:** Remove from heat and sprinkle with sesame seeds and chopped green onions. Serve hot over rice, noodles, or sautéed veggies.
6. **Tips for Success:** Use firm or extra-firm tofu - Soft tofu will fall apart in the pan.
7. **Don't skip pressing -** Removing water ensures maximum crispiness.
8. **Adjust heat -** Add chili flakes or sriracha if you like a kick.
9. **Make it a bowl -** Add roasted broccoli, carrots, or bell peppers for a power-packed dinner.
10. **Serving Suggestions:** Over steamed jasmine or brown rice
11. **With roasted veggies or a fresh :** Asian slaw
12. **In lettuce wraps with cucumber and shredded carrot**

13. Paired with: Blueberry Lemonade
14. Walking : Taco Bar - for a build-your-own fun dinner night
15. Sheet : Pan Quesadillas - fusion party pairing
16. Monster : Cookie Balls - clean, sweet snack
17. Brownie : Bombs - because dessert is non-negotiable
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21. More Recipes You'll Love: Blueberry Lemonade
22. Walking : Taco Bar
23. Sheet : Pan Quesadillas
24. No-Bake : Monster Cookie Energy Balls
25. Brownie : Bombs

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sticky-ginger-tofu-with-sesame-better-than-takeout/>