



honey sesame tofu;

1. (hun-ee ses-uh-mee toh-fuu)
noun. Silken tofu marinated in a honey sesame sauce, and then baked and topped with the sticky marinade.
2. Produces 2 servings.
 3. Preparation 60 mins.
 4. Oven temperature set to 375.

Ingredients;

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|---------------------------|-------------------------------------|
| 1 block silken tofu | 2 Tbsp. soy sauce |
| 1 tsp. red pepper flakes | 4 Tbsp. honey |
| 2 tsp. oyster sauce | $\frac{1}{2}$ tsp. salt |
| $\frac{1}{8}$ tsp. pepper | 1 Tbsp. rice wine vinegar |
| 1 tsp. toasted sesame oil | 2 tsp. corn starch or tapioca flour |
| 1 Tbsp sesame seeds | 2 green onions, chopped |

Instructions;

1. Allow block of tofu to drain for at least several hours prior to cooking. Suggest wrapping lightly in paper towels and allowing to sit. Rotate paper towels as necessary when they become soaked.
2. In a small bowl, combine 1 Tbsp. soy sauce, 1 tsp. red pepper flakes, 3 Tbsp honey, 2 tsp. oyster sauce, $\frac{1}{2}$ tsp salt, $\frac{1}{8}$ tsp. pepper, 1 Tbsp. rice wine vinegar, and 1 tsp. sesame oil.
3. Cut tofu into cubes and top with marinade. Allow to sit 15+ mins.
4. Lay out tofu on a baking sheet, then bake for 20 minutes (reserve marinade). Flip and bake another 20 minutes.
5. Take the leftover marinade and add 1 Tbsp. each soy sauce and honey. Add corn starch and whisk until combined.
6. In a large skillet over medium high heat, add the marinade. Add the tofu cubes to the skillet and toss to coat. Cook until sauce thickens, then top with scallions and sesame seeds and serve warm over rice.