

Kung Pao Tofu

By Ham El-Waylly

Fiery from dried chiles, tingling with Sichuan peppercorns and studded with peanuts, this kung pao tofu recipe is a vegetarian take on kung pao chicken, the classic Chinese American restaurant staple. Though variations on this dish abound, this version swaps in tofu for chicken, treating the tofu similarly. Pressing the tofu removes excess moisture, leaving more room for flavor to penetrate and giving it a denser, chewy texture. The cornstarch coating helps the tofu brown, makes it crisp and acts as a sponge for the savory, spicy, tingly sauce.

Total Time

1 hour

Prep Time

30 minutes

Cook Time

30 minutes

Ingredients

Yield:3 to 4 servings

- 1(14-ounce) package extra-firm tofu
- ¼cup soy sauce
- 2tablespoons brown sugar
- 2tablespoons hoisin sauce
- 2tablespoons rice wine or sake
- 1tablespoon black vinegar (or rice wine vinegar)
- 2teaspoons toasted sesame oil
- ½teaspoon freshly ground white pepper or ¼ teaspoon finely ground white pepper
- 3garlic cloves, finely grated
- 1(1-inch) piece fresh ginger, peeled and finely grated
- 2teaspoons cornstarch (for the sauce) plus ¼ cup (for the tofu)
- Salt
- Grapeseed or other neutral oil, as needed
- 1red bell pepper, cut into ½-inch squares
- 2celery stalks, cut into ¼-inch slices
- 4scallions, cut into 1-inch chunks

- 1teaspoon Sichuan peppercorns (optional)
- 4whole Tianjin chiles or chiles de árbol, crushed
- ½cup roasted peanuts
- ¼cup roughly chopped cilantro leaves and tender stems
- White rice, for serving

Preparation

1. Step 1

Drain the tofu, wrap in a clean kitchen towel, set on a plate and put a cast-iron skillet or other weighty object on top. Let it press for at least 10 minutes and up to 1 hour.

2. Step 2

While the tofu is pressed, prepare the sauce: In a medium bowl, whisk the soy sauce, brown sugar, hoisin, rice wine, vinegar, sesame oil, white pepper, garlic, ginger, 2 teaspoons cornstarch and ⅓ cup water until combined.

3. Step 3

After the tofu has been pressed, unwrap it and cut into ¾-inch cubes. Transfer tofu to a medium bowl, season with salt and coat in ¼ cup cornstarch; set aside.

4. Step 4

In a large cast-iron skillet over medium-high heat, add enough neutral oil to coat the bottom of the pan. When it starts shimmering, add the tofu. Cook until one side is golden brown and crisp, about 3 minutes, then flip. Cook until the other side is crisp and golden brown, another 3 minutes. Remove with a slotted spoon and transfer to a plate.

5. Step 5

Add the red bell pepper, celery and scallions. Cook, stirring occasionally, until the red bell pepper starts to soften while maintaining some bite and the vegetables char, about 4 minutes. Add the Sichuan peppercorns and chiles and cook until fragrant, about 1 minute. Add the tofu and sauce, and stir to coat; make sure the sauce simmers and thickens, about 2 minutes. Finish with the peanuts and cilantro, stir again, then serve immediately with rice.

Source: <https://cooking.nytimes.com/recipes/1025397-kung-pao-tofu>