

Spicy Sichuan Tofu Stir-Fry

This dairy-free Chinese stir-fry features crispy tofu and a spicy Sichuan sauce. It's a flavorful and satisfying main dish that will delight your taste buds.



Main Dish

Chinese

30 min

Total time

Moderate

Difficulty

350

kcal / serving

Ingredients

- 1/2 block of firm tofu, 1 tablespoon soy sauce, 1 tablespoon cornstarch, 2 tablespoons vegetable oil, 2 cloves garlic (minced), 1 tablespoon ginger (minced), 1 red bell pepper (sliced), 1 small carrot (julienned), 1/2 cup snap peas, 2 tablespoons Sichuan sauce, green onions (sliced) for garnish

Steps

- 1 Press tofu to remove excess moisture, then cut into cubes. Toss tofu cubes with soy sauce and cornstarch.
- 2 Heat vegetable oil in a large skillet or wok over medium-high heat. Add tofu cubes and cook until crispy and golden brown. Remove tofu from skillet and set aside.
- 3 In the same skillet, add minced garlic and ginger. Stir-fry for 1 minute.
- 4 Add bell pepper, carrot, and snap peas. Stir-fry for 3-4 minutes until vegetables are crisp-tender.
- 5 Return tofu to the skillet and pour in Sichuan sauce. Stir-fry for another 2 minutes until everything is coated in the sauce.
- 6 Serve hot, garnished with sliced green onions.