

# KOREAN BBQ BRAISED TOFU



## INGREDIENTS

- 200G FIRM TOFU
- 50G RIO PACIFIC KOREAN BBQ MARINADE
- 1 TSP TOASTED SESAME SEEDS
- 5G GARLIC PUREE
- 75G DICED ONION
- 75ML WATER
- 1 TBSP SESAME OIL
- 5G GINGER PUREE
- 2X HEADS OF PAK CHOI, QUARTERED

## INSTRUCTIONS

- CUT TOFU INTO BITE SIZE PIECES
- FRY UNTIL GOLDEN BROWN, THEN SET ASIDE
- COOK DICED ONION AND GARLIC PUREE UNTIL SOFTENED
- ADD RIO PACIFIC KOREAN BBQ MARINADE AND STIR
- ADD WATER AND STIR UNTIL REDUCED
- RETURN COOKED TOFU TO THE PAN AND MIX. SIMMER FOR 2 MINS
- IN A SEPARATE PAN, FRY 5G GINGER PUREE AND 2 HEADS OF PAK CHOI IN SESAME OIL FOR 2 MINS
- COMBINE AND SERVE

