



Spicy Sichuan Mapo Tofu

(With Organic Tofu)



Ingredients:

- 1 pack of AFC Organic Tofu (Choose from 3 different textures of 14oz.: Firm, Medium, Soft) cut into 1/4" in. cubes
- 2 tablespoons vegetable oil
- 1/2 teaspoon crushed Sichuan peppercorns
- 1/4 pound lean ground beef
- 2 tablespoons minced leek or scallion (white and light-green parts only)
- 1 teaspoon minced ginger root
- 1/4 cup broadbean paste (a fermented, reddish-brown condiment available at Asian markets)
- 2 tablespoons low-sodium soy sauce
- 1 tablespoon rice wine
- 1/4 teaspoon salt (optional)
- 1/2 teaspoon sugar
- 1/2 cup water

Directions:

Heat the oil in a wok/pan over high heat. When the oil is hot, add the Sichuan peppercorns and cook for a few seconds, until some of them pop and crackle. Remove the wok/pan from the heat; use a spoon to remove and discard the peppercorns. Return the wok/pan to high heat; when the oil is hot, add the beef, breaking it into small pieces and stirring for a minute or two, until it begins to brown. Add the following ingredients in order, stirring for 1 minute between each addition: leek or scallion and ginger, broadbean paste, soy sauce, rice wine, salt (if desired) and sugar. Then add the water, reduce the heat to medium and cook for 4 to 5 minutes; the mixture will bubble at the edges. Add the tofu and increase the heat to high; cook, stirring, for 2 to 3 minutes. Remove from the heat; serve immediately.

