



Sliced Bean Curd Salad

(With Baked Tofu)

Ingredients:

- 1 pack of AFC Baked Tofu (Firm or Soft)
- 4 teaspoons soy sauce
- 2.5 teaspoon rice vinegar
- 2 teaspoon sesame oil
- 1.5 teaspoon chili garlic sauce
- 1 cup chopped cilantro



Directions:

Cut bean curd into 4 pieces (3" inch x 3" inch squares)

Boil bean curd for 4-5 minutes

Drain water from the pot and run cold water through to cool them down

Drain cold water and let sit to cool down

Seasoning:

In a large bowl put soy sauce, rice vinegar, sesame oil, and chili sauce and mix

Add cilantro to mix

Slice beancurd into thin slices (vertically)

Add into bowl of sauce and mix thoroughly

Store in fridge until ready to serve cold

