



MAPO TOFU

PREP TIME: 15MINS **COOK TIME: 15MINS**
PREPARES 4 SERVINGS

INGREDIENTS

Items marked with a * are included in our Sichuan Recipe Box.

- 3/4 cup cooking oil (we always use canola oil, but soy or peanut oil also works well)
- 1 tsp of whole Sichuan peppercorn*
- 10.5oz / 300g ground pork
- 4-6 tbsp Sichuan spicy bean chili sauce* (adjust the amount base on your spice level)
- 4 slices of ginger, finely minced
- 8 cloves of garlic, finely minced
- 4 tbsp of chili flakes*
- 2 tbsps of Sichuan peppercorn powder*
- 2 cups of chicken stock
- 2 lbs / 1kg extra firm tofu, cut into 1-inch cubes. (NOT soft tofu as it is too easy to break.)
- 2 tbsp of soy sauce
- 1 tbsp of sesame oil (optional)
- 2 tbsp cornstarch
- 2 stalks of green onions to garnish

DIRECTIONS

1. Add the oil to the wok over medium-high heat until smoking. Add 1 tsp of whole Sichuan peppercorn for 30 seconds to 1 minute. Turn heat off and remove peppercorns from oil.
2. Add pork to the same oil over medium-high heat and cook approx 2-3 minutes until the pork is cooked and re-releases the oil.
3. Take the pork out and set aside.
4. Turn off the heat, and add the chill bean paste into the oil, make sure it isn't burning, then turn the heat back on to medium-low to simmer the paste for about 30-40 seconds. This helps to preserve the taste as well as the color of the chili bean paste.
5. Add in the garlic and ginger mince, give a quick stir, then add the chili flakes and 1 Tbsp of the peppercorn powder for about a minute until it turns into a red, even paste.
6. Add the stock.
7. Drain your tofu and add them in the sauce along with the pork.
8. Turn the heat up to medium-high. Carefully place the tofu in the wok without breaking, until the sauce starts to simmer. Periodically gently push the tofu to prevent sticking to the wok. Refrain from stirring or moving the tofu a lot to keep its shape.
9. Once the liquid is reduced by a third, add in the remaining soy sauce and sesame oil.
10. Meanwhile, prepare a cornstarch liquid with 2 tbsp cornstarch and 4 tbsp of water. Add cornstarch liquid to wok until it reaches the desired consistency.
11. Stir in the green onions, mix in for about 30 seconds, top with the 1 tbsp Sichuan peppercorn powder. Serve with steamed rice.