

Crispy Tofu With Peanut Sauce

December 11, 2023

TOTAL TIME 30 minutes

Ingredients

4 servings

- 3 Tbsp. vegetable oil, divided
- 1 14-oz. package firm tofu, drained, patted dry, cut into ½" cubes
- 1 large shallot, finely chopped
- 1 2" piece ginger, peeled, finely grated
- 5 garlic cloves, finely grated
- 1 tsp. ground cumin

- 1 tsp. red chile powder or crushed red pepper flakes
- ½ tsp. ground turmeric
- 1 5.4-oz. can unsweetened coconut cream
- 2 Tbsp. smooth natural peanut butter
- 1 Tbsp. honey
- 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt
- 1 Tbsp. fresh lime juice

Cilantro leaves, thinly sliced jalapeños, steamed white rice, and lime wedges (for serving)

Preparation

Step 1

Heat **1 Tbsp. vegetable oil** in a large nonstick skillet over medium-high. Cook **one 14-oz. package firm tofu, drained, patted dry, cut into ½" cubes**, turning once, until golden brown, 5–7 minutes. Transfer tofu to a plate.

Step 2

Heat remaining **2 Tbsp. vegetable oil** in same skillet over medium. Cook **1 large shallot, finely chopped, one 2" piece ginger, peeled, finely grated**, and **5 garlic cloves, finely grated**, stirring often, until shallot is translucent and starting to brown around the edges, 5–7 minutes. Add **1 tsp. ground cumin, 1 tsp. red chile powder or crushed red pepper flakes**, and **½ tsp. ground turmeric** and cook, stirring,

until spices are fragrant, about 1 minute. Add **one 5.4-oz. can unsweetened coconut cream, 2 Tbsp. smooth natural peanut butter, and 1 Tbsp. honey**; stir to combine. Bring to a simmer and cook, stirring occasionally, until sauce is thickened, about 5 minutes. Whisk in $\frac{1}{2}$ cup water and **1 tsp. Diamond Crystal or $\frac{1}{2}$ tsp. Morton kosher salt**. Return tofu to skillet and simmer until heated through, about 2 minutes. Thin sauce with up to $\frac{1}{4}$ cup water if needed, stirring to combine. Taste and season with more salt if needed. Remove from heat and stir in **1 Tbsp. fresh lime juice**.

Step 3

Scatter **cilantro leaves** and **thinly sliced jalapeños** over saucy tofu. Serve with **steamed white rice** and **lime wedges**.

Do Ahead: Saucy tofu (without cilantro) can be made 1 day ahead. Let cool; cover and chill.

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