

Saucy Tofu With Garam Masala

May 10, 2022

Ingredients

2 servings

- 3 Tbsp. distilled white vinegar
- 2 Tbsp. honey
- 2 Tbsp. Sriracha
- 1 Tbsp. ketchup
- 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt, plus more
- 1 14-oz. package extra-firm tofu, drained, patted dry, cut into 1" cubes
- 3 Tbsp. cornstarch
- 3 Tbsp. vegetable oil

- 2 scallions
- 2 garlic cloves, finely chopped
- 2 tsp. garam masala, preferably homemade
- 1 green bell pepper, ribs and seeds removed, cut into 1" pieces

Preparation

Step 1

Whisk **3 Tbsp. distilled white vinegar**, **2 Tbsp. honey**, **2 Tbsp. Sriracha**, **1 Tbsp. ketchup**, **1 tsp. Diamond Crystal** or **½ tsp. Morton kosher salt**, and **¼ cup water** in a small bowl to combine. Set sauce aside.

Step 2

Arrange one **14-oz. package extra-firm tofu, drained, patted dry, cut into 2" cubes**, in a single layer on a rimmed baking sheet or large plate. Sprinkle **3 Tbsp. cornstarch** over tofu **1 Tbsp. at a time**, gently tossing and pressing into tofu after each addition, until well coated on all sides. Season with salt.

Step 3

Heat **3 Tbsp. vegetable oil** in a large skillet over medium-high. Once oil is shimmering, reduce heat to medium and, working in batches if needed, arrange tofu in pan in a single layer. Cook, turning every 3–4 minutes, until golden brown all over, 10–12 minutes total. Transfer to a kitchen towel or paper towels and let drain. Reserve pan with any

excess oil.

Step 4

Remove dark green parts from **2 scallions** and thinly slice; set aside for serving. Thinly slice white and pale green parts. Set reserved pan over medium heat. Add white and pale green parts of scallions and **2 garlic cloves, finely chopped**, and cook, stirring often, until translucent, about 2 minutes. Sprinkle **2 tsp. garam masala** over scallions and garlic, then season with salt. Cook, stirring, until fragrant, about 30 seconds. Add **1 green bell pepper, ribs and seeds removed, cut into 1" pieces**, and cook, stirring often, until crisp-tender, about 2 minutes. Add reserved sauce and cook, stirring occasionally, until bubbling and slightly thickened, about 3 minutes. Add tofu and cook, stirring, until coated in sauce, about 45 seconds. Immediately remove from heat.

Step 5

To serve, transfer tofu mixture to a platter and top with reserved scallion greens.