



December 2021

Tingling Mapo Tofu

Spicy, tingly, and absolutely tongue-numbing! This fiery mapo tofu dish bubbles over with flavor from the toasted Sichuan peppercorns, chili bean sauce, and chili oil. This recipe calls for your favorite chili oil, or you can mix a few together to add extra heat!

25 MINUTES	4 SERVINGS
13 INGREDIENTS	 SPICE LEVEL

Tingling Mapo Tofu

INGREDIENTS

- 3 tbsps cooking oil
- 1/2 c chicken broth
- 1 tbsp ground Sichuan peppercorns
- 1 tsp cornstarch
- 3 tbsps ginger, minced
- 14 oz soft tofu, cubed
- 3 tbsps garlic, minced
- 3 tbsps chili oil
- 8 oz ground pork
- 1 tsp sesame oil
- 1 tbsp chili bean sauce (doubanjiang)
- 1/2 tsp sugar
- 1 scallion, chopped

DIRECTIONS

1. Heat your cooking oil in a wok or large pan over medium high heat. Add the Sichuan peppercorns and toast for 30 seconds. Add ginger and garlic and fry for 1 minute.
2. Turn heat to high and add the ground pork, breaking it up with a spatula as it cooks. Stir-fry until pork is cooked through.
3. Add chili bean paste and stir together. Add chicken broth and let it simmer. While simmering, make a cornstarch slurry by mixing cornstarch with 1/4 cup of water. Stir the slurry into the sauce until the sauce thickens.
4. Add chili oil and mix. Gently add in tofu and stir it in the sauce. Simmer for 3-5 minutes.
5. Add sesame oil, sugar, and scallions. Remove from heat and top with additional scallions if desired. Serve with rice!



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