

Sichuan Ma Po Tofu

Chinese · Main Course · Medium · 25 min total · Serves 4

Spicy, numbing tofu dish with ground beef, fermented beans, and Sichuan pepper.

Ingredients

- 1.5 lb silken tofu (cubed)
- 0.25 lb ground beef
- 2 tbsp doubanjiang (chili bean paste)
- 0.5 tsp Sichuan peppercorn (ground)
- 2 cloves garlic
- 1 tbsp ginger
- 3 green onions
- 1 tbsp cornstarch slurry

Method

1. Blanch tofu in salted water 2 min.
2. Brown beef, add doubanjiang, garlic, ginger.
3. Add water, tofu, simmer 5 min.
4. Add slurry to thicken. Sprinkle Sichuan pepper and scallions.

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