Main dishes / China

firm tofu and pak choi skillet · China

A savoury China-inspired Studio variation with pak choi, firm tofu and a fragrant finish.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 600 g firm tofu
- ☐ 180 ml low-salt vegetable stock
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g pak choi
- ☐ 25 ml soy sauce
- ☐ 15 ml rice vinegar

Let's make it.

01 Clean the pak choi and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the pak choi and cook for a few minutes.

03 Add the stock, cover and simmer for 5 minutes until the vegetables are tender.

04 Dice the firm tofu and fry for eight to ten minutes until golden and piping hot.

05 Combine the cooked main ingredient with the vegetables. Stir in the soy sauce, finely grated fresh ginger, rice vinegar and taste before serving. Serve straight away.

AI-developed, not kitchen-tested.

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