Main dishes / Japan

firm tofu and daikon skillet · Japan

A savoury Japan-inspired Studio variation with daikon, 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 daikon
- ☐ 25 g white miso paste
- ☐ 10 g sesame seeds

Let's make it.

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

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

03 Add the stock, cover and simmer for 10 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 white miso paste, finely grated fresh ginger, sesame seeds and taste before serving. Serve straight away.

AI-developed, not kitchen-tested.

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