

Fried Tofu on Greens with Spicy Hot Soy

Ingredients

- 1 pk standard Tofu, cut into eight
- Peanut oil to fry
- 1/2 cup rice flour
- 1 egg, beaten
- 1 tbsp sesame seeds
- 1 bunch Asian choy of your choice, cut lengthwise.

Dressing:

- 2 tsp light soy sauce
- 2 tsp sriracha
- 1 tbsp sesame oil

Method

1. Dust Tofu in flour, then egg, then sesame seeds
2. Heat oil so it's just shimmering and fry tofu, turning over to get evenly coloured.
3. Drain well on paper towel
4. Blanch choy in boiling salt water and drain
5. Place choy on plate with tofu, pour over dressing to serve

