

# Marinated Tofu

- 1 14 ounce block of tofu
- 2 scallions, very thinly sliced
- 3 1/2 tablespoons soy sauce
- 1 1/2 tablespoons sesame oil
- 1 tablespoon rice vinegar
- 1/2 tablespoon sracha (or hot sauce of choice)
- 1 tablespoon toasted sesame seeds\*

1. In a medium bowl, whisk to combine all ingredients except tofu
2. Slice the tofu into 1/2 inch cubes and gently mix with dressing
3. allow tofu to marinate in the fridge for at least an hour, or overnight
4. Right before eating, taste and adjust seasonings. Serve over rice, noodles, in a sandwich, or cook into a stir fry.

\* To toast sesame seeds:

Heat a pan over medium heat. Without adding oil, add the sesame seeds to the pan. Cook, stirring occasionally to make sure they toast evenly. The seeds will darken as they toast, turning from white to brown, and the smell will intensify. As soon as the seeds are a shade of brown you like and smell good to you, take them off the heat and pour into a bowl so they don't continue to cook.