



Air Fryer Tofu

- 1 pound Wo Chong firm tofu, cut into 1½” cubes.
- 2 Tbsp. low-sodium soy sauce
- 2 tsp. toasted sesame oil
- 1/2 tsp. garlic powder
- 1/2 tsp. paprika
- 1/2 tsp. onion powder
- 1/2 c. cornstarch
- 1 tsp. kosher salt, plus more
- 1/4 tsp. freshly ground black pepper
- Olive oil cooking spray
- 1/4 c. mayonnaise
- 1/4 c. Thai sweet chili sauce
- 2 cloves garlic, grated
- 2 Tbsp. sriracha sauce

Directions

1. In a large bowl, toss tofu, soy sauce, oil, garlic powder, paprika, and onion powder. Cover bowl and refrigerate at least 20 minutes or up to 1 hour.
2. In a medium bowl, whisk cornstarch, 1 teaspoon salt, and 1/4 teaspoon black pepper. Toss tofu in cornstarch mixture until coated, shaking off any excess.
3. Working in batches if necessary, in an air-fryer basket, arrange tofu in a single layer; spray with cooking spray. Cook at 400°, tossing halfway through, until golden and crispy, about 15 minutes.
4. In a large bowl, whisk mayonnaise, chili sauce, garlic, and sriracha sauce; season with salt. Toss tofu in sauce to coat.
5. Serve tofu over rice. Garnish with scallions and sesame seeds.