



Japanese Tofu Salad

- 1 (16 ounce) package Wo Chong firm tofu, drained
- 3 tablespoons soy sauce
- 1 tablespoon mirin (sweetened rice wine)
- 1 tablespoon rice vinegar
- 2 teaspoons sesame oil, or to taste
- 2 tablespoons vegetable oil
- 2 cloves minced garlic
- 1 teaspoon minced fresh ginger
- 1 large tomato, seeded and chopped
- 1 small red onion, thinly sliced
- ¼ cup chopped cilantro
- 1 tablespoon sesame seeds

Directions

1. Place tofu between two plates. Place a heavy book on top and let sit until tofu has drained, about 1 hour, pouring out expelled liquid every 20 minutes.
2. Whisk together soy sauce, mirin, rice vinegar, and sesame oil in a small bowl.
3. Heat vegetable oil in a small pan over medium heat. Add garlic and ginger; gently stir and cook until lightly golden, 1 to 2 minutes. Stir into soy sauce mixture.
4. Cut pressed tofu into bite-sized pieces, then place into a bowl with tomato, onion, and cilantro. Pour in dressing and toss to coat. Garnish with sesame seeds.