



No Cook Tofu Dish (simple)

- ¼ (16 ounce) package Wo Chong silken tofu
- 1 tablespoon soy sauce
- 1 teaspoon white sugar
- ½ teaspoon dashi granules
- ½ teaspoon water
- 1 ½ teaspoons grated fresh ginger root
- ¼ teaspoon thinly sliced green onion
- 1 pinch bonito shaving (dry fish flakes)
- 1 pinch toasted sesame seeds

Directions

Mix the soy sauce, sugar, dashi granules, and water together in small bowl until sugar dissolves. Place the tofu on a small plate and top with ginger, green onion, and bonito shavings. Drizzle the soy mixture on top, and sprinkle with sesame seeds.