

seasoned tofu

(dubu jorim)

is one of the best inventions of all time. Not only is it good for you, but it also takes on seasonings really well in a range of textures. I like to use firm tofu for this dish so that it doesn't fall apart when cooking, but in a medium-firm kind will do as well. This easy side dish is a great addition to any weeknight meal, but it's also perfect to serve at a dinner party.

Remove the tofu from its package and let it drain in a colander for 15 minutes. Pat it dry with a paper towel and place it on its side in a bowl.

Combine the green onions and garlic in a small bowl. Add the soy sauce, sesame oil, sesame seeds, and chile powder and mix.

MAKES ABOUT 4 SERVINGS

One 18-ounce package firm tofu
2 green onions, chopped
2 cloves garlic, minced
2 tablespoons soy sauce
1 tablespoon Asian sesame oil
1 tablespoon toasted sesame seeds
1 teaspoon Korean chile powder
1 tablespoon vegetable oil

- Cut the tofu cube lengthwise in half, then cut into ½-inch-thick slices.
- Heat the vegetable oil in a large skillet over high heat. Carefully place the tofu slices in the skillet. Cook until the tofu is slightly browned on the bottom and getting a bit crispy on the edges, 4 to 5 minutes. Turn the slices over and brown the other side.
- Reduce the heat and spoon the seasoning over the tofu, distributing it somewhat evenly. Cover and let steam for 2 to 3 minutes. Transfer to a plate and serve immediately.