

Spicy Tofu Dippers

Ingredients

Bibigo Firm Tofu, 300g

Cooking Oil

Corn Flour, 1/3 cup

Chilli Powder, 1 tsp

Cumin Powder, 1/2 tsp

G-Fresh Garlic Salt, 2 tsp

G-Fresh Paprika, 2 tsp (smokey or sweet)

Kikkoman Tamari Soy Sauce, 1 tbsp

Kikkoman Less Salt Soy Sauce (or your favourite dipping sauce)

Salt & Pepper

Method

Step 1

Press some of the excess liquid from the tofu out using paper towel.

Then cut your tofu into strips.

Step 2

Add the flour & spices into a bowl and mix.

Step 3

Pour the tamari sauce onto the tofu and use a cooking brush to ensure all sides are evenly covered.

Step 4

Dip the tofu pieces into the spice mix until all sides are evenly covered.

Step 5

Heat oil in a fry pan and shallow fry the tofu dippers on each side until golden & crispy.

Step 6

Serve with either soy sauce or your favourite dipping sauce. **Enjoy!**



Pic for illustration purposes only. Recipe may vary in appearance to pic.