

# SPICY TOFU SKIN SALAD

Kevin



Recipe by Kevin Kimura

Level: Easy

Makes a shareable appetizer plate for 3-4 people

## INGREDIENTS

(Amounts are approximate, adjust to your own taste)

- dried tofu skin sheets (aka dried bean curd sheets)
- 1 1/2 tsp regular soy sauce
- 1 1/2-2 tsp hot sesame oil
- 1/2-1 tsp sugar
- 1-2 stalks green onions, chopped
- 2 tbs cilantro, chopped
- torn cilantro for garnish (optional)
- shredded carrots for garnish (optional)
- pinch of salt (optional)

## DIRECTIONS

### Step 1: Break Dried Tofu Skin Sheets

Break the dried tofu skin sheets into roughly 2x1 inch pieces. Fill a small plate with the smaller pieces as shown in image 02 under the ingredients list.



### Step 2: Boil Tofu Skin

Place dried tofu skins in a pot of boiling water. Boil for 3 minutes or until fully soft. Remove tofu skin and strain under cold water until they are cold.

Use a salad spinner to drain the tofu skins thoroughly. Then pat dry with paper towels.

**Use a salad spinner to remove excess water from tofu skin and pat dry with paper towels or the marinade will become too watery.**

### Step 3: Mix Salad and Refrigerate

In a bowl, toss all of the ingredients together. Adjust seasonings to your preference. Once everything is mixed to your liking, garnish with chopped or torn cilantro.

Refrigerate the salad for at least 30 minutes before serving to let all the flavors absorb and develop.

If you're short on time, just eat it right away :)



01 Dried bean curd sheets



02 Small plate with sheets roughly broken into 2x1 pieces



03 Hot sesame oil