

Five-spice Crispy Tofu with Seared Bok Choy

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-red-meat-radish-recipe>

Ingredients:

- 2 tablespoons corn starch
- 2 tablespoons Shaoxing wine
- 1 tablespoon dark soy sauce
- 1 teaspoon sugar
- 1/2 teaspoon Chinese five-spice powder
- white pepper or pinch black
- 1/4 teaspoon salt
- 1/4 teaspoon Sichuan peppercorns ground
- 4 cloves garlic minced
- 450 grams medium firm tofu
- 3 heads bok choy quartered, leaves removed and set aside
- 1 tablespoon rice vinegar
- 1/3 cup water
- watermelon radishes or carrots, optional garnish