## RecipesCh@~se

## Ma Po Tofu

Yield: 4 min Total Time: 25 min

Recipe from: https://www.recipeschoose.com/recipes/ma-po-tofu-chinese-recipe

## **Ingredients:**

- 4 ounces ground pork
- 2 tablespoons dry sherry
- 1 teaspoon cornstarch
- 1/2 tablespoon fermented black beans rinsed and mashed
- 1/2 tablespoon chili paste with garlic
- 1 teaspoon cayenne pepper
- 2 tablespoons soy sauce
- 3 cloves garlic crushed
- 1/2 teaspoon fresh ginger minced
- 14 ounces tofu drained and cut into cubes
- 1 cup frozen green peas
- 1/2 cup chicken broth
- 1 tablespoon cornstarch mixed with equal parts water

## Nutrition:

- 1. Calories: 200 calories
- 2. Carbohydrate: 12 grams
- 3. Cholesterol: 20 milligrams
- 4. Fat: 11 grams
- 5. Fiber: 2 grams
- 6. Protein: 16 grams
- 7. SaturatedFat: 3.5 grams
- 8. Sodium: 560 milligrams
- 9. Sugar: 2 grams

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