

# Easy to Make Spicy Chinese Mapo Tofu

Yield: 6 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/medium-firm-tofu-chinese-recipe>

## Ingredients:

- 1 pound medium tofu cubed
- 1/2 pound ground pork
- 1 teaspoon sugar
- 1 tablespoon ginger minced
- 2 teaspoons sake Japanese
- 2 tablespoons Lee Kum Kee Chili Bean Sauce hot bean sauce, Toban Djan, 13 oz.
- 1/2 cup chicken broth
- 2 tablespoons soy sauce
- 2 garlic cloves minced
- 1 teaspoon sesame oil Ottogi Premium Roasted Sesame Oil, 10.82 Ounces
- 1 teaspoon Szechuan peppercorns toasted ground Szechuan peppercorns, By Penzeys Spices 1 oz  
1/2 cup jar
- 1 tablespoon cornstarch mixed with 2 tbsp. water
- 1/2 teaspoon salt to taste
- scallions for garnish, optional

## Nutrition:

1. Calories: 180 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 25 milligrams
4. Fat: 13 grams
5. Protein: 13 grams
6. SaturatedFat: 4 grams
7. Sodium: 530 milligrams
8. Sugar: 1 grams

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