

Japanese Vegan Tofu Katsu Dinner

Yield: 2 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-panko-crumbs-recipe>

Ingredients:

- 1/4 cup ketchup
- 2 tablespoons soy sauce or Tamari
- 1 teaspoon garlic chili paste
- 1 tablespoon agave syrup or Maple Syrup
- 1 block extra firm tofu pressed and dried
- 1 cup soy milk
- 1 cup flour
- 2 tablespoons cornstarch
- 1/2 teaspoon salt
- 1/2 teaspoon smoked paprika
- 1/4 black pepper
- 1 cup panko bread crumbs or more if needed
- avocado oil for frying, or choice of vegetable oil