

The Best Vegan Mapo Tofu

Yield: 4 min
Total Time: 35 min

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

Ingredients:

- 4 whole mushrooms dried woodear, about 1/6 ounce
- 1/4 ounce morel dried, or porcini mushrooms, or a mix
- 1 piece kombu optional, see note above
- 1 1/2 cups water boiling
- 6 ounces white button mushrooms stems trimmed, quartered
- 1/3 cup vegetable oil
- 1 teaspoon cornstarch
- 2 tablespoons Shaoxing wine see note above
- 1 tablespoon dark soy sauce
- 2 tablespoons Szechwan peppercorns whole, divided, see note above
- 1 tablespoon spices
- 2 tablespoons Szechwan peppercorns
- 2 whole hot chili dried chinese
- 3 garlic cloves grated on a microplane grater
- 1 tablespoon fresh ginger grated on a microplane grater
- 4 scallions whites finely chopped, greens thinly sliced, reserved separately
- 12 chinese chives or regular chives cut into 1/2-inch segments
- 1 tablespoon mustard minced yacai, Chinese preserved, root, see note above, optional
- 2 tablespoons bean paste fermented chili broad, see note above
- 2 tablespoons chili oil roasted, see note above
- 1 1/2 pounds firm silken tofu medium to, cut into 1/2-inch cubes

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 14 grams
3. Fat: 29 grams
4. Fiber: 3 grams
5. Protein: 16 grams
6. SaturatedFat: 2 grams

7. Sodium: 400 milligrams
 8. Sugar: 4 grams
 9. TransFat: 0.5 grams
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