

Tofu with Silky Egg Sauce

Ingredients

12 oz Soft Tofu
1 c Chicken Broth
1/2 c Mixed Vegetables
3 1/2 oz Shimeji Mushrooms
2 Green Onions (sliced)
3 Eggs
1 T Cornstarch
3 T Water
1 t Sugar
1/4 t White Pepper
1/2 t Salt
2 1/2 T Soy Sauce
1 t Vegetable Oil

Instructions

1. Blanch the soft tofu with boiling water for 2-3 minutes, drain and set aside.
2. In a bowl, crack eggs, add white pepper, salt, and green parts of the green onion. Beat everything together and set aside.
3. In a pan, add in vegetable oil, white parts of the green onion, shimeji mushrooms, and 1 tablespoon soy sauce. Turn the heat up to medium-high and saute together for 2-3 minutes.
4. Add in mixed vegetables and saute together for 1-2 minutes. Pour in chicken broth and bring it to a simmer. Once simmering, add in the tofu, 1 1/2 tablespoons of soy sauce, and sugar, and let it cook for 3-4 minutes.
5. In a small bowl add cornstarch and 3 tablespoons water and mix well. Add mixture to pan and let it

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cook for 2-3 minutes or until it thickens up.

6. Once the sauce is thick, pour in the egg and let it sit for 30 seconds before mixing everything.

Serve on top of rice.