

Gochujang Tofu Mince

Ingredients

12 clv Garlic (minced)
1/4 c Olive Oil
16 oz Firm Tofu (drained)
1/4 c Gochujang
2 T Brown Sugar
2 T Soy Sauce
2 T Rice Vinegar
1/4 c Green Onions (sliced)

Instructions

1. In a large pan over medium heat, add olive oil and garlic. Cook, stirring often, for 2-3 minutes, or until the garlic is just beginning to turn light golden.
2. Immediately add gochujang, soy sauce, and brown sugar. Mix this into a sauce.
3. Drain the block of tofu and gently squeeze out any excess moisture then crumble it directly into the sauce.
4. Cook, coating the tofu in the sauce, for 6-8 minutes, or until it starts to get some brown charring on the bottom. Youâ€™™ll see the tofu suck up the sauce immediately, then start to release moisture. Once the moisture evaporates, the sauce will begin to soak back into the tofu.
5. Deglaze the pan with rice vinegar. Mix and

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taste, adjust seasoning as needed. Mix in the green onions and serve immediately with some rice.