

# ChowFu.co

## MaPo Tofu

Difficulty*	Prep	Cook
2	15-20min	15-20min

\*Difficulty on a scale from 1-5, where 1 is easiest

### Ingredients

1 Package of Tofu (500-600g)  
½ pound (225g) Ground Pork  
3 Scallions (50g)  
4 Cloves of Garlic (25g)  
6 Dried Chilies  
Small Piece of Ginger (35g)  
Peanut Oil – 4 Tablespoons  
Sichuan Chili Bean Paste – 3 Tablespoons  
Black Bean Sauce – 1 Tablespoon  
Ground Sichuan Pepper – 1.5 Teaspoons  
Cornstarch – 2 Teaspoons Mixed in Some Water  
White Pepper – ¼ Teaspoons

### Directions

- 1.) Cut the tofu into one-inch cubes. Steep the tofu in warm water with salt to soften.
- 2.) Mince the garlic and ginger. Finely chop the scallion greens.
- 3.) Heat a clean wok for one minute. Add the peanut oil and stir to coat the wok.
- 4.) Add in the Sichuan peppercorn. Stir-fry for two minutes. For an additional kick, double the Sichuan pepper!
- 5.) Add in the ginger and garlic. Stir-fry for one minute or until fragrant.
- 6.) Add in the ground pork. Stir fry until browned. About one to two minutes.
- 7.) Add the Sichuan chili bean paste. Stir fry until evenly mixed.
- 8.) Add in the black bean sauce. Stir fry until evenly mixed.
- 9.) Add in the dried red chilies. Stir fry until evenly mixed. As with the Sichuan peppers, add additional chilies to give your dish an extra kick!
- 10.) Add the cornstarch mixture into the wok. Add an additional half-cup of water into the wok. Stir to mix evenly.
- 11.) Carefully add the tofu into the wok. Add white pepper to taste. Let simmer for two to three minutes.
- 12.) Add in scallions. Serve immediately.