

Mapo tofu

333 kcal per serving

* Caloric value is approximate.



Ingredients (For 1 serving)

- Ground pork ----- 50g
- Coarse-grained tofu
----- 1/2 block (200g)
- <Stock>
- Chinese chili bean sauce ----- 1-tbsp
- Sweet flour paste ----- 1/4 tbsp
- Ginger (grated) ----- 1/2 tsp
- Garlic (grated) ----- 1/4 tsp
- Soy sauce ----- 1/2 tbsp
- Sugar ----- 1/4 tsp
- Salt ----- A dash
- Chinese soup stock (granule type)
----- 1/4 tsp
- Water ----- 50mL
- Potato starch ----- 1/4 tbsp
- Water ----- 1/4 tbsp
- Sesame oil ----- 1/2 tsp
- Green onion (finely chopped)
----- 1/4 pack
- Sichuan pepper ----- As needed

Directions

1. Cut the tofu into small 3 cm cubes.

2. Mix the ingredients for the stock in the inner pot. Break up the ground pork in the stock and then add the diced tofu. Select the "Slow Cook • Soup" menu, set the timer for 15 minutes, and press the [Start] key.

3. When cooking is complete, mix the potato starch and water and add it to 2 to thicken the sauce. Drizzle with sesame oil.

4. Place the dish on a serving plate. Sprinkle with green onions and Sichuan pepper as desired.