



Fried Tofu and Slaw with Peanut-Miso Sauce

Serves 4

Time: 30 mins

One 14-to-16 ounce package firm or extra firm tofu

Salt

½ cup peanut butter (I used natural chunky-style)

¼ cup white miso (shiro miso)

3 tablespoons rice vinegar, plus more to taste

2 teaspoons honey or maple syrup

1 teaspoon chili garlic sauce, plus more to taste

3 tablespoons neutral oil, such as canola, safflower, or grapeseed

One 16-ounce bag coleslaw mix

½ cup chopped cilantro, plus more for garnish

Dry and slice the tofu

Open and drain the tofu and pat the block dry. Set the tofu so one of its long sides is facing you and slice it into slabs that are about ½ inch thick. Cut each of the slabs in half to form pieces you'd eat in about two bites.

Arrange the tofu pieces between layers of clean kitchen towels or paper towels to drain and season both sides with salt.

Make the peanut-miso sauce

In a medium bowl, start whisking together the peanut butter, miso, vinegar, honey, and chili garlic sauce, then whisk in ¼ cup water. Add more water, 1 tablespoon at a time, until the sauce reaches a pourable but still thick consistency. (How much water you add will depend a bit on the consistency of your peanut butter.)

Dip a bite of the slaw in the sauce and taste. Add more vinegar or chili garlic sauce, if desired, to taste.

Fry the tofu

In a large nonstick or well-seasoned skillet, heat the oil over medium heat. Set up a rack near the stove or a plate lined with paper towels.

Pat the tofu dry.

When the oil is hot (it will look loose and shimmery), add half the tofu arranging the pieces so there is space between each.

Fry the tofu for 2 to 3 minutes if you'd like golden, lightly crisp tofu or 3 to 4 minutes for golden brown, crunchier tofu.

Carefully flip the pieces and fry the other side to your liking. Transfer the fried tofu to the prepared rack or plate and fry the remaining tofu.

Dress the slaw and serve

Put the slaw into a large bowl, pour about half the sauce over it, and toss. Add the ½ cup cilantro and toss again.

Divide the slaw among bowls and top with the tofu. Drizzle a bit more sauce over the tofu and garnish with more cilantro. Serve, passing more sauce at the table.

The short version

- Slice the tofu into ½ inch slabs then cut the slabs in half crosswise. Arrange the pieces in a towel and season the pieces with salt.
- In a bowl, whisk the peanut butter, miso, vinegar, honey, and chili garlic sauce with ¼ cup water. Then add more water as you like. Taste and adjust the seasoning.
- In a large nonstick or well-seasoned skillet, heat the oil and fry the tofu over medium heat.
- Toss the slaw with about half the peanut sauce and then the cilantro. Serve with the tofu and more peanut sauce, garnishing with cilantro.

Swaps

- Instead of tofu, cook chicken fingers [following my instructions here](#). Or top with some hard-boiled eggs.
- Instead of peanut butter, use cashew butter.
- Instead of miso, use 2 tablespoons soy sauce and adjust the amount of water as necessary. (The miso thickens the sauce while the soy will thin it out.)
- Instead of rice vinegar, use lime juice, apple cider vinegar, or white wine vinegar
- Instead of honey or maple syrup, use sugar.
- Instead of coleslaw, use broccoli slaw.

Bonus points

- If you want to bulk this out further, serve alongside hard-boiled eggs or cooked rice.
- If you want a more garlicky sauce, add 1 grated garlic clove.
- If you want a ginger punch, add about 1 teaspoon grated ginger (from 1 inch).
- If you enjoy raw shallots or scallions in your salads, add them!
- Instead of chili-garlic sauce, use red chili sambal or Sriracha. (The Sriracha will bring more sweetness to the sauce.)