



Mapo Tofu  
Má pó dòufu - 麻婆豆腐





# Mapo Tofu

## Ingredients Mapo豆腐 - 麻婆豆腐

400g tofu

water 100g

Minced pork 100g

Oil 20g

garlic

shallots

### Step 1:

Cut the tofu into small pieces and put them in a bowl with salted water.

### Step 2:

Add 50g of water to the seasoning sauce and stir evenly.

### Step 3:

Add the oil and fry the garlic and minced pork for about a minute

### Step 4:

Pour in the prepared seasoning sauce and tofu. Then pour in roughly 50ml of water and cook with low heat for about 3-5 minutes.

### Step 5:

Add green onions and serve over a bed of hot rice.

Hěn hào chí!

