

# Easy Fried Tofu & Egg Recipe (Dau Hu Trung Chien)

Serves 3-4

## INGREDIENTS

- 1 package firm tofu (16 oz)
- 1-1/2 teaspoons sea salt (divided)
- 1/2 teaspoon ground black pepper (divided)
- 2 eggs
- 1 teaspoon sesame oil
- 1 scallion (slice thinly; separate whites and greens)
- 3 tablespoons vegetable oil
- Soy dipping sauce

## INSTRUCTIONS

1. Drain tofu. Wrap tofu in paper towels and gently press together to remove excess moisture. Cut tofu into 12 small cubes (4x3).
2. Liberally season tofu cubes with 1 teaspoon salt and half of ground pepper.
3. In a small bowl, crack two eggs. Add remaining salt and pepper, sesame oil and whites of scallion oil. Mix until combined. Dip tofu into egg mixture and set aside.
4. Heat vegetable oil on medium high. Add tofu. Pour in any remaining egg mixture. Fry until golden brown and repeat until golden brown on all sides. Transfer to a serving platter and garnish with green parts of scallion. Serve with soy dipping sauce.