

# LUKAS VOLGER

## Tomato Tofu

Serves 3 to 4

2-3 tablespoons neutral-tasting oil (or olive oil), divided

One 15-oz block firm or extra tofu, blotted dry and cut into 3/4-inch (or so) cubes

Salt

1 tablespoon minced garlic

1 tablespoon minced or finely grated ginger

2 teaspoons tomato paste

1 1/2 cups chopped fresh tomatoes, halved cherry tomatoes, or canned diced tomatoes (drained if canned—this is about one 15-ounce can)

2 tablespoons soy sauce

2 scallions, green and white parts, thinly sliced

Freshly cooked rice, for serving

Heat half the oil in a wide skillet over medium heat, and when hot, add the tofu. Sprinkle with salt. Brown the tofu on 2 or 3 sides—lots of recipes say to brown on all sides but I rarely have the patience for that. Transfer the tofu to a plate, and return the skillet to the heat.

Add the remaining oil, followed by the garlic, ginger, and tomato paste. Cook for about 30 seconds, til fragrant, then stir in the tomatoes and soy sauce. Let simmer, bubbling away, until slightly reduced—about 10 minutes. Stir in the tofu and taste for salt. Garnish with the scallion, then serve hot over rice.