



Laap Tofu
Midwest Living
Country: Thailand

Ingredients:

1-16 ounce block extra-firm tofu
2 tablespoons canola oil
¼ cup chopped green onions
¼ cup thinly sliced red onion
4 cloves garlic, sliced
2 tablespoons fish sauce
2 tablespoons lime juice
2 tablespoons toasted jasmine rice powder*
½ cup chopped fresh mint
¼ cup chopped fresh cilantro
Roasted Thai chili powder or cayenne pepper, to taste
Extra herbs and sliced fresh jalapenos
Hot sticky rice or butter lettuce leaves
Lime wedges or halves for squeezing

Instructions:

1. Drain tofu and press well with a towel to absorb excess liquid. Cut into 1/2- to 3/4-inch cubes. In a large nonstick skillet, heat oil over medium-high. Add tofu. Let it cook without stirring until golden, 2 to 3 minutes. Toss and continue cooking, tossing occasionally, until golden on most sides, about 10 minutes. Remove from pan and set aside.
2. If pan is dry, add a dash more oil, then add green onions, red onion and garlic. Cook over medium until fragrant, but not brown, 1 to 2 minutes. Return tofu to the pan, along with fish sauce, lime juice and toasted rice powder. Mix well to heat through.
3. Remove from heat; stir in mint, cilantro and a pinch of Thai chili powder to taste.
4. Serve warm, topped with extra herbs and sliced jalapeños, if desired. Pair the laap alone with hot sticky rice, or fill butter lettuce leaves for wraps, adding more herbs and a squeeze of lime.

Tip: Toasted rice powder adds nutty crunch and flavor and helps the sauce thicken and bind to the tofu. It's as easy to make as toasted nuts: In a small skillet, cook 1/4 cup uncooked jasmine rice over medium-low until aromatic and golden brown, tossing frequently, 6 to 10 minutes. Let cool, then grind in a small food processor or spice grinder, or with a mortar and pestle.

