Tofu Sisig

Servings: 3-4 | Prep Time: 10 min | Cook Time: 20-25 min

INGREDIENTS

- 2 Tbsp oil (canola, vegetable or coconut)
- 1 block extra-firm tofu, pressed and drained
- 1/2 cup chopped white onion
- 1 clove garlic, minced
- 2 tbsp soy sauce
- 1-2 red or green chili peppers, chopped (adjust according to spice preference)
- Salt and pepper, to taste
- 1 cup mayonnaise (or sub vegan mayo)
- 1 tsp brown sugar (adjust to taste)
- 1 Tbsp freshly squeezed lime juice or calamansi juice
- 1 Tbsp sliced green onions (optional)

PREPARATION

1. At least 30 minutes ahead of time, press tofu.
2. Drain tofu and cut into small cubes.
3. Heat oil in a large pan or skillet over medium heat. Add tofu fry until all sides turn brown, about 10-12 minutes. Set aside on a plate/in a bowl.
4. In the same pan, sauté onions until translucent, about 3 minutes. Add garlic and sauté for 30 seconds, until fragrant.
5. Add mushrooms and soy sauce and cook for an additional 5 minutes, or until mushrooms become tender.
6. Add the fried tofu back into the pan along with chili pepper and sauté for a minute.
7. Season with salt and pepper, then add mayonnaise and sauté for 2 minutes. Add brown sugar, to taste.
8. Remove from heat and garnish with lime juice and chopped green onions, if desired. Serve hot.