

RESTAURANT-STYLE CRISPY TOFU RICE BOWLS

from [Turkey and Tofurkey blogspot](#)

(serves 3)

Ingredients

For the rice:

- 1 ½ cups uncooked **jasmine rice**
- 1 clove **garlic**, minced or pressed
- 1 tsp **salt**
- 1 can **coconut milk**
- 1 cup **water**

For the tofu:

- 1 lb extra-firm **tofu**, pressed for at least 30 minutes, cubed
- ½ tsp **salt**
- 3 Tbsp **corn starch**
- 2 Tbsp **oil**

For the glaze:

- ½ tsp **lime zest**
- 1 **lime**, juiced
- ¼ cup **honey**
- ½ Tbsp **tamari**
- 1 tsp **corn starch**

Garnishes:

- 2 **mangos**, chopped
- 1 **avocado**, sliced
- 2 **green onions**, sliced
- 1 tsp **ingredient**
- 1/3 cup **cilantro**, cut up
- kimchi
- siracha

Instructions

For the rice:

- 1.** Combine all ingredients in the rice cooker or a big pot with a lid and cook until rice is tender. Stir and let stand at least 10 mins.

For the tofu:

- 2.** After you press it (don't skip this step!), toss it with the salt and cornstarch (try to really coat all sides, but don't go nuts, either). Heat the oil until shimmering in a wide-bottomed pan. Fry the tofu on high heat for about 8 mins, turning when each side starts to get brown. It may not get super brown, but I promise it will still be delicious. Turn on your fan unless you also want to smell like a restaurant.

For the glaze:

- 3.** Remove the tofu from the pan and pour in the glaze ingredients. Mix everything together really well and then let it simmer for a minute or two until it starts to thicken. This won't take long. Then pour half of it over the tofu and half over the mango and toss to coat.
- 4.** Serve the mango and tofu over the rice and top with the rest of the garnishes.