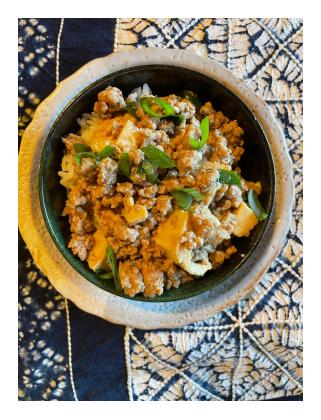# Spicy Pork with Tofu (Mapo Dofu)

Ready in **30 minutes**

Serves: 6-8

Ingredients

- 1- 14 oz block of soft tofu, drained for 30 minutes
- 2 cups chicken broth, heated
- 2 tsp vegetable oil
- 1 lb ground pork
- 2-3 cloves minced garlic
- 2 -3 tsp finely grated ginger
- 1 tsp ground white pepper
- 2 Tbsp ground bean sauce
- 2 tsp ground chili paste (Sambal)
- 1 tsp sesame oil
- 1 heaping tsp white sugar
- 1 heaping tsp cornstarch
- ¼ cup chopped green onions

Directions

- Drain tofu of excess water for 30 minutes. (I wrap paper towels around it and keep squeezing out the extra water from the paper towels 3-4 times)
- Heat chicken broth until hot
- Add tofu to broth and let steep
- Brown the pork in vegetable oil

- Add garlic, ginger, white pepper, ground chili paste, brown bean paste, sesame oil and sugar

- Stir well

- Add chicken broth

- Mix cornstarch with ½ cup water or chicken broth, add to tofu mixture to thicken

- Taste - add more chili if you want it spicier

- Cut up tofu into bite size chunks, delicately mix tofu into pork mixture and let simmer for just a minute

- Add green onions and serve over rice

Tips

You can add chili flakes to spice it up even more. This recipe is on the mild side.

Spiritual message from this recipe

Variety is the spice of life! Try new things, including new food. It will expand you, teach you, and help you to appreciate the gift of choices.