



Makes 6 pieces

Preparation Time: 15 minutes

INGREDIENTS:

½ of a 12.3-oz. package silken extra-firm or firm tofu, drained

2 teaspoons black sesame paste

¼ teaspoon wasabi paste

¼ teaspoon tamari

1 tablespoon chopped Japanese chives (garlic chives) or scallion

Soft Tofu with Black Sesame and Wasabi Sauce

This eye-catching dish might be simple to make, but its flavors are deliciously complex! **Silken tofu** soaks up a succulent sauce loaded with rich umami and spicy heat. Be sure to prepare the sauce in a blender so that it thoroughly emulsifies. Sprinkle everything with fresh chives or scallions for an elegant appetizer or a quick main dish when you're craving **Asian flavors** but are short on time.

By Darshana Thacker Wendel

- 1 Cut tofu into six ¼-inch-thick pieces. Arrange on a platter.
- 2 In a small blender combine sesame paste, wasabi paste, tamari, and 1 tablespoon water. Cover and blend until smooth. Drizzle sauce over tofu. Sprinkle with chives.