



Copyright 2019. The Food Fairy. All rights reserved.

Ingredients

1 block tofu cut in half and then 1cm slices
5 large shiitake mushrooms sliced thick
1 red pepper sliced
3 scallions greens roughly chopped, whites finely sliced
1/2tbsp oyster sauce
1tbsp light soy sauce
1/4tsp salt
1/2tsp white pepper
2tbs warm water
1 eggs
1tbsp peanut oil
10 sichuan peppercorns coarsely ground
1tbsp soybean paste
1/2tbsp cornstarch mixed into 2/3 cup water

Instructions:

Blanch tofu in boiling salted water for 2 minutes. Drain and set aside. In the same pot of water blanch mushrooms for 3 minutes.

Mix oyster sauce, soy sauce, salt, pepper and water in a bowl and set aside.

Beat two eggs and pour over tofu and gently mix to coat.

Add peanut oil to wok over medium high heat. Add tofu in batches, do not crowd and leave undisturbed until lightly golden on the bottom. Then flip and cook again till golden. Lightly stir till all egg is cooked through. Remove and set aside. Repeat till all tofu is cooked.

In wok add more oil, stir in sichuan peppercorns and stir till lightly fragrant. Add scallion whites. Cook till scallions begin to sizzle. Add soybean paste and stir for 2 minutes. Add mushrooms, red peppers, sauce and tofu. Bring to a boil, but don't let it sit too long you don't want to overcook the veggies. Add cornstarch slurry till you have enough sauce and then the scallion greens. Stir till thickened and serve over white rice.