

# Tofu Skin in Tomato Sauce

Servings: 4

## **Ingredients**

- 1 lb. tofu skin
- 3-4 large tomatoes
- 1 tablespoon ginger (shredded)
- 1 cup sweet (or Thai basil leaves)
- 2 tablespoon crushed/chopped tomatoes (optional)
- 1 tablespoon soy sauce
- 1- 1½ teaspoon salt
- 2 teaspoon sugar
- 2 tablespoon Balsamic vinegar
- 2 tablespoon oil

## **Directions**

1. Add 1 tablespoon of oil in skillet. Gently unfold the tofu skin and fry them till lightly browned on both sides.
2. Remove from heat and cut each piece into smaller pieces (about an inch wide). Set aside.
3. Cut tomatoes in halves and deseed. Then cut into wedges.
4. Add 1 tablespoon of oil in skillet and stir fry shredded ginger in medium heat.
5. Then add tomatoes until partially dissolved. Season with sugar, salt and vinegar. Stir and bring to a boil.
6. Return the tofu skin to the sauce and simmer for 8-10 minutes to make sure the tofu skin has fully absorbed the sauce mixture. If more sauce is needed, add crushed/chopped tomatoes. Add seasonings if necessary.
7. Toss in basil leaves and stir quickly. Plate, serve and enjoy.

NOTE: Drizzle more vinegar right before plating for a more acidic taste.