

# The New York Times Crispy Tofu with Balsamic Tomatoes

## Ingredients:

- 1 (14- to 16-ounce) package **extra-firm** or **firm tofu**, cut crosswise into 1-inch thick slices
- 1  $\frac{1}{2}$  teaspoons **kosher salt**, plus more as needed
- $\frac{1}{2}$  teaspoon freshly ground **black pepper**, plus more as needed
- 3 tablespoons **extra-virgin olive oil**, plus more for finishing
- 1 tablespoon **cornstarch**
- 1 teaspoon **garlic powder** (optional)
- 1 teaspoon **dried oregano**
- 1 pint **cherry tomatoes**, halved if large, kept whole if small
- 1 large **red onion**, cut into  $\frac{1}{4}$ -inch wedges (about 2 cups)
- 3 **garlic cloves**, thinly sliced
- 1  $\frac{1}{2}$  teaspoons **balsamic vinegar**, plus more for finishing
- $\frac{1}{2}$  cup **fresh cilantro** or **parsley leaves** and **tender stems**, roughly chopped

## Directions:

Heat oven to 400 degrees and line a sheet pan with parchment paper.

Arrange tofu slices on a clean kitchen towel or on paper towels. Cover with another kitchen towel (or paper towels) and place a flat cutting board or baking pan on top. If your cutting board or pan is lightweight, stack a few cans or a skillet on top to weigh it down. Let tofu drain for at least 15 minutes, and up to 45 minutes.

Transfer tofu to a cutting board and cut slabs into 1-inch cubes. Pat them dry with paper towels and season both sides of the tofu with  $\frac{3}{4}$  teaspoon of the salt and  $\frac{1}{4}$  teaspoon black pepper.

In a medium mixing bowl, whisk together 1 tablespoon oil, cornstarch, garlic powder (if using) and  $\frac{1}{2}$  teaspoon of the oregano. Add tofu to cornstarch mixture and gently toss until tofu is evenly coated. Dump tofu onto one side of the prepared sheet pan.

In a large bowl, toss together tomatoes, onion, garlic, balsamic vinegar, remaining  $\frac{1}{2}$  teaspoon oregano,  $\frac{3}{4}$  teaspoon salt and  $\frac{1}{4}$  teaspoon pepper. Drizzle in the remaining 2 tablespoons of the oil, tossing to combine.

Arrange vegetables on other side of the prepared sheet pan. Bake until tofu is crisp and golden brown, and tomatoes are condensed, 25-35 minutes. Halfway through baking, flip tofu and toss vegetables while keeping the tofu and veggies separate.



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To serve, sprinkle cilantro on top and drizzle with balsamic vinegar and oil, if you'd like.

Total time: 40 minutes, plus at least 15 minutes draining; serves 2-3.

Clark, Melissa. "Crisp-Edged Tofu Straight From Your Oven." *The Honolulu Star Advertiser for The New York Times*, 2 March 2022, p. Crave 21.



Notes for Crispy Tofu with Balsamic Tomatoes (21-Sept-2024) :

- I didn't change any of the measurements or omit any ingredients listed in the printed recipe. I did use firm tofu, garlic powder, and fresh cilantro.
- I recommend draining the tofu for 45 minutes to get most of the liquid out. To not waste paper towels, I placed my tofu in a colander, put a small plate on top of the tofu, then stacked a heavy can on top of the plate to weigh it down.
- I recommend separating the tofu and vegetables while baking. Put tofu (in a single layer, an inch apart from each cube) in a quarter sheet pan and vegetables in another quarter sheet pan (both pans lined with parchment paper).
  - Reason why: When I baked the tofu and vegetables together in the same pan, some of the vinaigrette from the tomatoes crossed over to some of the tofu, making some of the tofu cubes a little soggy at the end of baking.
- I recommend baking for a total of 35 minutes to get the tofu crisp.
- I recommend eating this dish hot, as soon as it's done baking (be careful not to burn your mouth). The tofu stays crispy while still warm. Once the tofu reaches room temperature, it loses its crisp exterior.

