



### **Tofu and Vegetables with Pineapple-Gochujang Sauce**

This serves 2-3 but can be stretched out with brown rice and extra vegetables.

Sauce by [Lukas Volger](#).

Neutral oil (such as canola or grapeseed) as needed

1 package (14-16 ounces) firm tofu, drained, patted dry, and cut into 1-inch cubes

¼ cup cornstarch

kosher salt and freshly ground black pepper

1 tablespoon unsalted butter

6 small shallots, thinly sliced

2 garlic cloves, grated on a Microplane or minced

1½ tablespoons finely chopped peeled fresh ginger

a few shakes red pepper flakes, or to taste

1 ½ tablespoons honey

1 heaping tablespoon gochujang

1 teaspoon doenjang (or miso paste)

½ cup pineapple juice

1 pound spinach

1 red bell pepper, sliced into thin strips

For serving: rice, chopped scallions, chopped cashews

Heat ¼ inch of oil in a 12-inch skillet or wok over medium-high heat. In a bowl, toss the tofu with the cornstarch until well coated. Fry the tofu in the hot oil until it is browned and crisped, about 5 minutes. Using a slotted spoon, transfer the tofu to a paper-towel-lined plate to drain. Season with salt and pepper.

Return the skillet to the stovetop over medium heat. Add the butter to the oil, and when it has melted, add the shallots, garlic, ginger, and red pepper flakes. Cook, stirring frequently, until soft, about 10 minutes. While the shallots are cooking, whisk together the honey, gochujang, doenjang (or miso) and a few splashes of the pineapple juice in a measuring glass or bowl until smooth, then whisk in the rest of the pineapple juice.

Add the red bell peppers and spinach to the skillet and cook 2 to 3 minutes. Gently toss in the tofu, then drizzle in the pineapple-gochujang sauce and cook until everything is heated through and the tofu looks glazed. Serve with or without rice, topped with minced scallions and cashews.