

# Crispy Coconut Crusted Tofu with Pineapple Dipping Sauce

## Ingredients

- 1 clove garlic, minced
- ½ fresh chili pepper (serrano, jalapeño, etc.), minced
- 2 tsp. sesame oil
- 1/2 tsp. fresh ginger, grated
- 7 oz. crushed pineapple (canned)
- 2 tbsp. soy sauce
- ½ cup unsweetened desiccated coconut
- 2 tbsp. cornstarch
- ¼ tsp. salt, plus more to taste
- 14 oz. package medium tofu
- Vegetable oil, for frying

## Steps

1. First make the pineapple dipping sauce. Heat the sesame oil in a small skillet on medium heat. Add the garlic, chili pepper, and grated ginger, and sauté until fragrant. Next add the crushed pineapple, soy sauce, and about ¼ cup of water. Simmer for a few minutes, stirring, season with salt to taste, and then remove from the heat. Let cool, and transfer to a serving dish.
2. Cut the tofu into flat squares- be gentle, since soft tofu is delicate. In a bowl, add the desiccated coconut, cornstarch, and ¼ tsp. salt. Whisk together. Prepare a baking sheet with a wire cooling rack. Heat about ½ inch of vegetable oil in a large skillet. Once the oil is hot, take a square of tofu, and gently press both sides into the coconut mixture. Add to the hot oil, and repeat until your skillet is full (making sure they have plenty of space to cook and flip). Once the tofu is golden, flip each one over. Once it is cooked on the second side, remove from the hot oil and place on the cooling rack. Sprinkle each piece of tofu with a little salt. Repeat with all the remaining tofu.
3. Serve the cooked tofu with the pineapple dipping sauce, and enjoy.

