

# Garlic Mustard and Tofu Patties

## Ingredients

- 1 16 oz brick of extra firm tofu
- 2 packed cups of garlic mustard leaves
- 2 scallions, finely chopped
- 1 ½ tbsp. white miso paste
- 2 tbsp. soy sauce
- ¼ cup cornstarch
- Vegetable oil for cooking

## Steps

1. Use a weight or a tofu press to remove excess water from your tofu. After letting press for about 10 minutes, transfer the tofu to a food processor, and process until the tofu has been split into individual curds. If you take a small amount of the tofu in your hand and gently press together and they stick, you've processed enough. Transfer the tofu to a large mixing bowl.

2. Add your garlic mustard to a steamer, and steam for about a minute, until they have wilted and shrunk in volume (you can also zap it in the microwave for 30 seconds at a time). Rinse the garlic mustard under cool water to stop the cooking and cool it down, and then squeeze the water out. Roughly chop the garlic mustard, and add it to the mixing bowl with the tofu.

3. Add the remaining ingredients- the scallions, miso paste, soy sauce, and cornstarch. Mix well until all the ingredients are evenly distributed. Prepare a plate to place the cooked patties on with a paper towel to soak up oil.

4. Get some oil heating on medium-high in a large skillet, and start making your patties. Scoop a heaping tablespoon of the mixture into your clean hands, and gently mold it into a patty shape, about half an inch thick. Repeat with the remaining tofu (or you can just make the patties as you cook, whichever works better for you). Working in batches, place the patties in the hot oil. Cook for a couple minutes, until golden and crispy. Flip the patty over, and cook until the second side is golden and crispy. Remove the patties onto your prepared plate, and dab the top with a second paper towel to remove excess oil. Repeat until all the tofu is used. They will firm up more as they cool. Serve with your favorite dipping sauce, and enjoy!

