COOKING PASSION SINCE 1877

Crispy Air Fryer Tofu and Bok Choy Stir-Fry

DIFFICULTY: EASY

SERVES: 4

Ingredients

400 g tofu

8 heads bok choy

4 scallions

6 cloves garlic

1 chili

4 tbsp rice vinegar

4 tbsp soy sauce

4 tbsp water

2 tbsp raw sugar

1,5 tbsp starch

2 tsp ground cumin

1 tsp salt

3 tbsp unroasted sesame oil

320 g cooked basmati rice for serving

1 tbsp white and black sesame seeds for decoration

Method

Peel and finely dice scallions and garlic. Deseed the chili and finely chop. Trim the ends off bok choy heads and slice half or quarter depending on size.

Preheat the oven to 220 °C Air Fry. For the sauce, mix rice vinegar, soy sauce, water, and raw sugar in a small bowl. Pat tofu dry, then dice into bite-sized pieces. Add to a bowl with cornstarch, ground cumin, salt, and toss to coat.

Place coated tofu on the Air Fry & Grill Tray, place in the oven, and air fry for 16 – 18 minutes on shelf level 2, until crispy and golden brown.

In the meantime, add sesame oil, bok choy, diced scallions, garlic and chili to a frying pan or wok and sauté for approx. 2 – 3 min. on Induction Hob level 7, then deglaze with the sauce. Transfer crispy tofu from the oven back to the pan and toss to combine.

Sprinkle some black and white sesame seeds and serve with cooked basmati rice. Enjoy!

Notes

How to use the Air Fry program with the Home Connect app:

Simply switch the oven on through the Home Connect app and choose your connected appliance. Scroll down to Control settings and select the Air Fry program in Heating mode. Set the temperature and baking time and start preheating the oven. Receive status updates and notification in the Home Connect app while easily controlling the oven remotely. Save frequently used programs like Air Fry in your Home Connect Favourites for easy access.

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