



## Savorventure Honey-Garlic Tofu

### Ingredients

- 0.75 kg Firm Tofu
- 1 cup Vegetable Oil
- 3 tbsp Butter
- 6 cloves garlic, minced
- 3 pcs Red Chili
- 3 tbsp Honey
- 0.25 cup MAGGI® Savor Hot Chili
- 1 tsp Sesame Oil
- 0.25 cup Water
- 0.5 sachet MAGGI® Magic Sarap® 8g
- 1 stalk Scallion
- 2 tbsp Sesame Seeds

### Instruction

1. Fry sliced tofu in preheated oil until golden brown. Strain and set aside.
2. Remove oil from the pan and add butter. Add garlic and sauté until light golden brown. Strain and set aside for topping.
3. Add red chili and cook for 1 minute. Pour honey, MAGGI® Savor Hot Chili, sesame oil and water. Simmer for 2 minutes and season with MAGGI® Magic Sarap®. Add fried tofu and cook for another 2 minutes.
4. Transfer on a serving plate, top with toasted garlic, scallion and sesame seeds.

### Nutrition

Carbohydrates	22.65 g
Energy	923.74 kcal
Fats	82.42 g
Protein	34.17 g

25 Minutes

4 4 – 6 servings