

Coconut-Caramel Braised Tofu

By [Kay Chun](#)



Kelly Marshall for The New York Times. Food Stylist: Yossy Arefi.

Time 20 minutes

Level

Rating 5 ★★★★★ (507)

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INGREDIENTS

Yield: 4 servings

3 tablespoons neutral oil, such as safflower or canola

8 ounces green beans, trimmed and cut crosswise into thirds

PREPARATION

Step 1

In a 12-inch nonstick skillet, heat 1 tablespoon of the oil over medium-high. Add green beans, season with salt and pepper, and cook, stirring occasionally, until softened and lightly charred in spots, about 5 minutes. Transfer green beans to a plate.

Kosher salt and black pepper

- 1 (14- to 16-ounce) package firm tofu, drained, patted dry and cut into ½-inch cubes
 - 1 small shallot, minced (¼ cup)
 - 2 tablespoons minced garlic
 - 1 tablespoon peeled minced ginger (from one 1-inch piece)
 - 1 cup unsweetened full-fat coconut milk, stirred
 - 2 tablespoons low-sodium soy sauce
 - 2 tablespoons white miso
 - 1 tablespoon turbinado sugar
 - ¼ cup chopped scallions, plus more for garnish
 - 1 tablespoon lime juice, plus wedges for serving
- Steamed rice and hot sauce, for serving

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[Nutritional Information](#)

Step 2

Add 1 tablespoon of the oil and the tofu to the skillet and cook, stirring occasionally, until golden, about 5 minutes. Push tofu to one side of the skillet and reduce heat to medium. To the empty side, add the remaining 1 tablespoon oil, the shallot, garlic and ginger; stir until well combined and coated in the oil, then mix into the tofu until well incorporated.

Step 3

Add coconut milk, soy sauce, miso and sugar and bring to a simmer, mashing the miso until it dissolves. Reduce heat to medium-low and cook, stirring occasionally, until sauce reduces and resembles caramel, about 5 minutes. Stir in reserved green beans, ¼ cup scallions and 1 tablespoon lime juice; season with salt and pepper.

Step 4

Divide braised tofu and green beans over rice. Garnish with more scallions and serve with lime wedges.

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