# Coconut-Caramel Braised Tofu

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Tim 20 minutes

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

In this quick vegan meal, versatile tofu takes on a flavorful coconut-caramel glaze with minimal effort. It's simmered in a fragrant braising liquid of rich coconut milk, savory miso and aromatic ginger and garlic until the liquid reduces into a rich, sweet caramel sauce. Lightly charred green beans add subtle smoky notes, but broccoli or cauliflower florets would also work great. A final shower of fresh scallions and tart lime juice balances and brightens the sweet sauce; other herbs like basil or cilantro would also light up the dish in a lovely way. Leftovers can be reheated and tossed with noodles for lunch the next day.

#### **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 (1/4 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
- 1/4 cup chopped scallions, plus more for garnish
- 1 tablespoon lime juice, plus wedges for servingSteamed rice and hot sauce, for serving

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Ingredient Substitution Guide

**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, ½ 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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