

# Crispy Tofu and Cabbage Stir-Fry

By [Ali Slagle](#)



Christopher Simpson for The New York Times. Food Stylist: Simon Andrews.

**Time** 25 minutes

**Prep**

**Rating** 4 ★★★★★ (1637)

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## INGREDIENTS

**Yield:** 4 servings

1 small red onion, thinly sliced

Kosher salt

## PREPARATION

### Step 1

In a large bowl, sprinkle the red onion with salt and stir to combine. In a medium bowl, stir together the cornstarch and 1 teaspoon salt. Add the tofu and toss to coat.

¼ cup cornstarch

1 (14-ounce) package extra-firm tofu, patted dry and torn into 1-inch pieces (see Tip)

¼ cup neutral oil (such as canola or grapeseed), plus more as needed

About 1½ pounds green or red cabbage, cored and cut into 1-inch pieces, leaves separated

1 tablespoon low-sodium soy sauce or liquid aminos, plus more to taste

1 tablespoon coriander seeds, crushed

½ cup coarsely chopped cilantro leaves and stems

2 tablespoons lime juice (from 1 large lime)

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## Step 2

Heat 2 tablespoons of oil in a large (12-inch) cast-iron skillet over medium-high. Add the cabbage and cook, undisturbed, until charred underneath, 3 to 4 minutes. Stir, spread into an even layer, and cook, undisturbed, until charred in spots and crisp-tender, another 3 to 4 minutes. Stir in the soy sauce, and season with salt. Transfer to the bowl of red onions.

## Step 3

In the same skillet, heat the remaining 2 tablespoons of oil over medium-high. Add the tofu and cook until golden on all sides, 2 to 3 minutes per side, adding more oil and scraping the bottom of the pan as necessary. Remove from heat, add the coriander seeds and stir gently until fragrant and toasted, 1 to 2 minutes. Add the cabbage-onion mixture and stir to combine, then stir in the cilantro and lime juice. Season to taste with soy sauce.

### TIP

*It can be tricky to tear pieces of the same size, so start by slicing the tofu crosswise so that you have 1-inch-thick slabs, then tear off cubes from there.*

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