

# Sheet-Pan Tofu and Brussels Sprouts With Hoisin-Tahini Sauce



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

By [Hetty McKinnon](#)

Time 40 minutes

1

Rating 4 ★★★★★ (725)

Note [Read 80 community notes](#)

2

Save

Give



---

## INGREDIENTS

Yield: 4 servings

Two powerhouse pantry ingredients – hoisin sauce and tahini – come together to turn this vegetarian sheet-pan dinner into a memorable meal. Hoisin, which is made with fermented soybeans, is often used as a sweet and savory glaze for meat, but it also injects big, deep flavors into vegetable-based dishes. Here, it is mixed with tahini to create a tangy, creamy sauce that is reminiscent of one served with fried rice noodle rolls at dim sum. This dish could be served with rice or noodles, or you could add a few spinach leaves for a salad-leaning meal, but the crispy, earthy brussels sprouts and toothsome golden tofu are more than hearty enough on their own.

© Learn: [How to Make a Sheet-Pan Dinner](#)

---

## PREPARATION

Step 1

### **For the Brussels Sprouts and Tofu**

- 2 pounds brussels sprouts, trimmed and halved
- Extra virgin olive oil
- Kosher salt (such as Diamond Crystal) and black pepper
- 2 (14-ounce) packages extra-firm tofu, drained and cut into ¼-inch thick slices

### **For the Sauce**

- 3 tablespoons hoisin sauce
- 3 tablespoons tahini
- 1 garlic clove, grated

[Add to Your Grocery List](#)

[Ingredient Substitution Guide](#)

[Nutritional Information](#)

Heat oven to 450 degrees, and arrange the racks in the bottom and middle positions.

### **Step 2**

You will need two rimmed sheet pans. Place the brussels sprouts on one sheet pan and drizzle with about 2 tablespoons of olive oil. Season with 1 teaspoon of salt and a few turns of black pepper. Toss to ensure the sprouts are well coated.

### **Step 3**

On the second sheet pan, drizzle with 1 to 2 tablespoons of olive oil and tilt the pan so the oil coats the surface. Place the tofu slices onto the pan and season well with about 1 to 1½ teaspoons of salt and several turns of black pepper. Drizzle the tops of the tofu with more olive oil.

### **Step 4**

Place the two sheet pans into the oven, on the middle and bottom racks, and roast for 25 to 30 minutes, switching the pans halfway through. When ready, the brussels sprouts will be tender and crispy in spots and the tofu will be lightly golden.

### **Step 5**

Meanwhile, place the hoisin, tahini, garlic and 3 tablespoons of water in a small bowl and whisk until combined. The sauce should be thick, but with a pourable consistency. (If it looks too thick, you can add a touch more water.)

### **Step 6**

Serve the brussels sprouts alongside the tofu and drizzle over the hoisin-tahini sauce. Eat warm or at room temperature.