



ANDREA NGUYEN'S

Pass the Fish Sauce

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Fried Tofu Smothered with Green Onions

Đậu Hũ Chiên Tẩm Hành Lá

Serves 2 or 3

- 14 to 16 ounces medium-firm, firm, or extra-firm tofu, or 10 to 12 ounces [Pan-fried Tofu cubes or logs](#)
- Fine sea salt
- Neutral oil, for frying
- 1 to 1 1/2 tablespoons fish sauce, vegan or non-vegan
- 1/3 cup water
- 2 green onions, coarsely chopped, divided

Pan-fry tofu

If you have not fried the tofu, cut the tofu block into 1-inch cubes. With guidance from my master [Pan-Fried Tofu recipe \(and video\)](#), season with salt, drain, and then fry the tofu cubes into a crusty, golden finish.

Using a stash of already pan-fried the tofu? If you fried up logs, halve them to make cubes. If you have cubes, you're ahead of the game.

Simmer and smother

In a 2-quart saucepan over medium heat, stir together 1 tablespoon of fish sauce and the water. Taste and add up to 1 ½ teaspoons for a lightly salty, umami flavor. It will cook down and double in intensity during cooking.

Add the tofu and green onion whites. Set over medium heat, bring to a simmer, cover, and cook, stirring occasionally to expose all the surfaces to the seasonings, until the tofu absorbs most of the liquid, 3 to 5 minutes. Uncover, scatter in the remaining green onion greens, and give everything a big stir. Once the green onion soften, remove from the heat, transfer to a shallow bowl and serve immediately.