

# Cooking with Johani.com



## **FRIED TOFU**

(Serves 2-4)

1 pkg. extra firm tofu, drained  
2 T. flour  
2 T. cornstarch  
2-3 green onions, sliced  
Mr. Yoshida's Sweet Teriyaki  
1 T. toasted sesame seeds  
¼ c. coconut oil

Place tofu on paper towel to soak up moisture.

Cut into ½" slices.

Coat with flour/cornstarch mixture.

Sauté in coconut oil until lightly golden. (Keep adding coconut oil while cooking.)

Put on plate and drizzle Mr. Yoshida's Sweet Teriyaki sauce on top.

Sprinkle with green onions and toasted sesame seeds.