

Seville orange & Sichuan pepper crispy tofu

A source of vitamin C paired with ginger, garlic and chilli makes this the ideal meal for when winter sniffles arrive. I love the convenience of ready-made crispy tofu, which saves me from splattering oil all over my stove.

Serves 4

Prepare 10 minutes

Cook 35 minutes

- 280g pack The Tofoo Co Crispy Original Bites
- 1 tbsp sesame seeds
- Thai sticky rice*, to serve

ORANGE & SICHUAN PEPPER SAUCE

- 250g light brown soft sugar
- 2-3 **Cooks' Ingredients Seville Oranges** (scrubbed), zest of 1, juice of all (to make 100ml)
- 2 tbsp red wine vinegar
- 50ml light soy sauce
- 1 tbsp sriracha
- 20g ginger, peeled and grated
- 2 large cloves garlic, finely chopped
- 1 green chilli, deseeded and finely chopped
- 1 tsp Sichuan peppercorns, roughly crushed

1 Preheat the oven to 200°C, gas mark 6. Put the tofu bites on a baking tray and bake for 18-20 minutes, turning halfway, until crispy and golden.

2 Meanwhile, make the sauce. Put the sugar and orange juice in a saucepan and gently heat until the sugar dissolves and turns an amber caramel (6-8 minutes). Increase the heat and bubble for a further 15 minutes or until the sauce has reduced slightly and become syrupy.

3 Add the remaining ingredients and cook for a final 5 minutes over a low heat. Toss through the crispy tofu and sprinkle with the sesame seeds. Serve with sticky rice and steamed pak choi, if liked.

V Per serving (including 50g uncooked Thai sticky rice) 2722kJ/645kcal/14g fat/1.9g saturated fat/11g carbs/65g sugars/3g fibre/17g protein/2g salt/12mg vitamin C



HEALTH BOOST

Seville orange juice is packed with vitamin C. It's best drunk diluted in a little water with a dash of honey to balance out the bitterness.

EXTRA HELPINGS Head to [waitrose.com/seasonalrecipes](https://www.waitrose.com/seasonalrecipes) for more ideas and inspiration, including marmalade recipes and Ravinder's mojo pork chops.

*AVAILABLE IN SELECTED STORES