

# Orange Crispy Tofu

This recipe originated from **Chloe's Kitchen** by **Chloe Coscarelli**, where she calls it "Orange You Glad I Made Crispy Tofu".

1 14-oz package extra-firm tofu, drained  
1 cup orange juice  
Peel from ¼ orange, cut into ¼" strips  
2 tablespoons agave  
1 tablespoon soy sauce  
1 tablespoon fresh grated ginger  
1 clove garlic, minced  
½ teaspoon ground coriander  
Canola oil for frying  
¼ cup cornstarch (or arrowroot)  
1½ teaspoons salt  
2 tablespoons chopped fresh cilantro  
Cooked rice, for serving

Press the tofu to remove excess water by wrapping the block in paper towels. Set it on a flat surface and place a baking pan on top. Then stack canned food or something heavy on top. Let sit for 20 minutes.

In a small bowl, mix orange juice, orange peel, agave, soy sauce, ginger, garlic, and coriander. Set aside.

Fill a large, heavy-bottomed skillet with ½ inch oil, and heat over medium-high heat. While oil is heating, whisk together cornstarch and salt in a small bowl. Dredge tofu in the cornstarch mixture by tossing a few cubes at a time in the bowl of cornstarch and removing them onto a plate. Be sure to shake off extra corn starch before frying.

Carefully place tofu in oil and fry until bottom is golden and crisp. Flip tofu using tongs and fry until other side is crisp and golden. Remove from oil and drain on paper towels.

Heat a large skillet over medium-high heat and add orange juice mixture. Let cook until sauce bubbles down to a thick syrup. Remove from heat and mix in tofu and cilantro. Serve over rice.