

# Tofu with Okra

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オクラ冷や奴

## ● Ingredients (1 serving)

2~3 oz. (1/6 Pack) Firm Tofu

3 Okras

1 tsp. Salt

Soy Sauce for seasoning

Boiled Water for Okra



## ● Drain Tofu



Wash 2~3 oz. of firm tofu with running water and place on paper towels.

Wrap the tofu with paper towels and place on a plate.

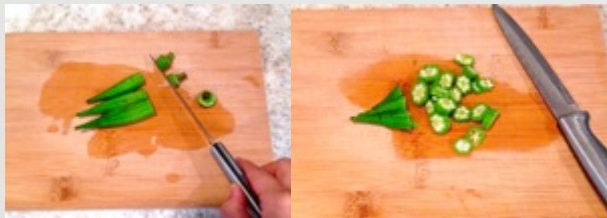
Put another plate on the tofu.

Place some bottles of water as a weight on top and let sit for 15 minutes to drain the tofu.

## ● Prepare Okra



Put 1 tsp. of salt into boiled water. Add 3 Okras in the boiled water and boil for 2 minutes over medium heat.



Take the Okras out, cut the end off and slice.





Place the drained tofu on a plate.



Put the cut okra on the tofu.



Drizzle with some soy sauce.

