


# Tofu and Edamame with Flavorful Thick Sauce



枝豆と豆腐のあんかけ



## Ingredients (servings 2)

- ▶ ½ pack Firm Tofu
- ▶ ½ cup Frozen Edamame
- ▶ 1 cup Dashi stock (any kind)
- ▶ 2 Tbsp. Soy Sauce
- ▶ 1 Tbsp. Cooking Sake
- ▶ 1 Tbsp. Corn Starch (for slurry)
- ▶ 2 Tbsp. Water (for slurry)

## Prepare and Cook



Cut ½ pack of firm tofu into small pieces.



Place the tofu and ½ cup of frozen Edamame into a sauce pan. Add 1 cup of Dashi stock, 2 Tbsp. of soy sauce and 1 Tbsp. of cooking Sake. Bring to a boil over medium-high heat. Simmer for 5 minutes over medium-low heat.

## Slurry



Combine 1 Tbsp. of corn starch and 2 Tbsp. of water. Mix well.  
Add the slurry to the pan, stir a little bit and serve.

