

TOFU KATSU SANDWICH

Yield: 2 sandwiches



INGREDIENTS

- 8 ounces extra-firm tofu, drained
- $\frac{3}{4}$ teaspoon kosher salt, divided
- $\frac{1}{2}$ teaspoon freshly ground black pepper, divided
- 1 cup panko breadcrumbs
- $\frac{1}{2}$ cup mayonnaise, plus more for bread (optional)
- $\frac{1}{2}$ cup ketchup
- 2 tablespoons soy sauce or liquid aminos
- 1 tablespoon brown sugar
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon ground ginger
- Canola oil, for frying
- 4 slices milk bread, brioche, or white bread, lightly toasted
- 2 cups finely shredded green cabbage

NOTES & SUBSTITUTIONS

- *If you already have slabs of frozen tofu, just thaw, pat dry, and season with salt and pepper.*
- *To air-fry the tofu: Spray the basket with nonstick cooking spray. Air-fry at 400 degrees F for 10 to 12 minutes, flipping halfway, or until golden brown.*
- *This might make more tonkatsu sauce than you need, but you can refrigerate it for up to two weeks. It's delicious on all fried foods as well as eggs, rice, and crispy potatoes.*

PROCEDURE

PREP AND FREEZE THE TOFU. Pat 8 ounces of extra-firm tofu dry with a kitchen towel. Slice into four $\frac{1}{2}$ -inch-thick planks and pat dry again; freeze for at least 4 hours. Thaw, drain, and pat dry again. Season them on both sides using $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon black pepper (total).*

SET UP YOUR BREADING STATION. On a plate, combine 1 cup panko breadcrumbs and $\frac{1}{4}$ teaspoon each salt and pepper. Add $\frac{1}{2}$ cup mayo to a small bowl.

MAKE THE TONKATSU SAUCE. In another small bowl, stir together $\frac{1}{2}$ cup ketchup, 2 tablespoons soy sauce, 1 tablespoon brown sugar, and $\frac{1}{2}$ teaspoon each garlic powder, and ginger.

BREAD THE TOFU. One by one, dip both sides of the tofu planks in the mayo and shake off any excess. Press into the panko to coat, and lay on a baking sheet. Repeat with all the tofu.

FRY. Heat a 1-inch layer of canola oil in a large nonstick skillet over medium-high heat until shimmering. Fry tofu, in batches if necessary, until crisp and golden on both sides, about 2 minutes per side. Transfer to a wire rack to drain.*

BUILD THE SANDWICHES. Spread a thin layer of mayo (if using) on 4 slices of lightly toasted bread. Top two of the slices with two tofu cutlets each and drizzle with tonkatsu sauce. Top each with 1 cup of finely shredded green cabbage and cover with the other bread slices, mayo side down. If desired, trim the edges of the bread. Slice in half and serve.

