

Tofu Satay with Peanut Sauce

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr

Description

Indonesian style vegan satay marinade seasons skewered chunks of tofu before they're grilled. Serve with peanut sauce to replicate this Asian street food as an appetizer or if desired, serve over rice for a meal.

Ingredients

- ¾ cup coconut milk - 2 tablespoons sweet soy sauce (kecap manis) - 1 tablespoon curry paste - 1 ½ teaspoons ground turmeric - 1 teaspoon grated fresh ginger - 1 tablespoon vegan fish sauce substitute - 2 (8 ounce) containers extra-firm tofu
- pressed and drained - 4 (8-inch) bamboo skewers - 3 tablespoons creamy natural peanut butter - 3 tablespoons coconut milk - 3 tablespoons chili-garlic sauce - 2 tablespoons sweet soy sauce (kecap manis) - 2 ½ tablespoons lime juice - 1 teaspoon freshly grated ginger - 4 lime wedges

Instructions

1. Mix coconut milk
2. kecap manis
3. curry paste
4. turmeric powder
5. ginger
6. and vegan fish sauce together in a gallon-sized resealable bag. Seal and shake to mix. Cut tofu into 2-inch pieces and place in the bag. Seal and shake to coat. Allow to marinate for at least 30 minutes. Soak bamboo skewers in water for 30 minutes. Combine peanut butter
7. coconut milk
8. chili-garlic sauce
9. kecap manis
10. lime juice
11. and ginger in a bowl. Whisk until sauce is smooth. Set aside. Preheat an outdoor grill for medium heat and lightly oil the grate. Remove the tofu pieces and tap to remove any excess marinade. Skewer an equal number of tofu pieces onto each skewer. Grill the skewers on each side until browned
12. basting the skewers with the marinade as they cook
13. 10 to 15 minutes total. Drizzle the peanut sauce over the skewers and serve with extra sauce and lime wedges on the side. Cook's Note: If you like
14. cook the cubes before skewering
15. so they cook on each side to increase the crunchy texture. You can also use a griddle instead of a grill.