

# Tofu Nuggets

Total time **45 mins** 30 mins preparation time **15 mins** marinating time

Nutritional facts (per portion):  
**1274 kJ / 319 kcal**

Fat: **20.9 g** Protein: **11 g**  
Carbohydrates: **17.1 g**

## INGREDIENTS

4 portion(s)

### For sauce 1

**1** garlic clove  
**80 ml** [Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon](#)

**0.5 tsp** chopped chives  
**0.5 tsp** sesame oil

### For sauce 2

**40 ml** sriracha sauce  
**40 g** mayonnaise  
**1 tsp** [Kikkoman Naturally Brewed Soy Sauce](#)

### For the tofu nuggets

**200 g** tofu  
**2.5 tsp** [Kikkoman Naturally Brewed Soy Sauce](#)  
Freshly ground black pepper  
**2 tsp** cornflour  
**1** egg  
**40 g** [Kikkoman Panko - Japanese style crispy bread crumbs](#)  
**40 g** panko breadcrumbs  
Frying fat for the deep fryer

## PREPARATION

### Step 1

To make the first sauce, peel and finely chop the garlic cloves and mix with the ponzu sauce, chives and sesame oil. To make the second sauce, combine the sriracha, mayonnaise and soy sauce.

### Step 2

Cut the tofu into approx. 3 x 3 cm cubes to make the nuggets, mix with 1½ tsp. soy sauce and pepper and marinate for approx. 15 minutes.

### Step 3

Dab the tofu dry and combine with the cornflour. Whisk the egg and the remaining soy sauce. Dip the tofu nuggets in the egg mixture first, then in the panko breadcrumbs.

### Step 4

Fry the nuggets in a deep fryer for around 3 minutes until golden brown. Remove, drain and serve with the two sauces. They taste great with a mixed salad.