Ma-Po Tofu (Simmered Tofu With Ground Pork)

[**MARK BITTMAN**](http://cooking.nytimes.com/44138984-mark-bittman/my-recipes)

* **YIELD**4 servings

Andrew Scrivani for The New York Times

I have long enjoyed stir-fried tofu creations like ma-po tofu, a classic dish from Sichuan. But I found making them difficult. This version is easy and quick.

Featured in: [The Minimalist; A Stir Fry That Isn't](http://www.nytimes.com/2001/05/16/dining/the-minimalist-a-stir-fry-that-isn-t.html).

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Cooked

INGREDIENTS

* **1** **tablespoon peanut or other oil**
* **1** **tablespoon minced garlic**
* **1** **tablespoon minced ginger**
* **¼** **teaspoon crushed red pepper flakes, plus more to taste**
* **¼ to ½** **pound ground pork**
* **½** **cup chopped scallions, green part only**
* **½** **cup stock or water**
* **1** **pound soft or silken tofu, cut in 1/2-inch cubes**
* **2** **tablespoons soy sauce**
* **Salt to taste**
* **Minced cilantro for garnish, optional**

Nutritional Information

PREPARATION

1. Put oil in a deep 10-inch skillet or wok, preferably nonstick, and turn heat to medium-high. A minute later, add garlic, ginger and red pepper flakes, and cook just until they begin to sizzle, less than a minute. Add pork, and stir to break it up; cook, stirring occasionally, until it loses most of its pink color.
2. Add scallions and stir; add stock. Cook for a minute or so, scraping bottom of pan with a wooden spoon if necessary to loosen any stuck bits of meat, then add tofu. Cook, stirring once or twice, until tofu is heated through, about 2 minutes.
3. Stir in the soy sauce; taste, and add salt and red pepper flakes as necessary. Garnish with cilantro if you like, and serve.