Crisp Potato and Smoked Tofu Hash

2 hash portions · Active 20 min · Total 40 min

Skills: Easy

Ingredients

- 2 medium potatoes, cut into 1/2-inch cubes (350 g)
- 1 tablespoon olive oil (15 ml)
- 1 small red onion, diced (100 g)
- 1/4 cup water (60 ml)
- 8 oz smoked firm tofu, cut into small cubes (225 g)
- 1 red bell pepper, diced (150 g)
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon fine salt
- 1/8 teaspoon ground black pepper
- 2 teaspoons cider vinegar (10 ml)
- 2 tablespoons chopped parsley

Set out

12-inch nonstick skillet with lid, Wide spatula

Allergens

Soy. Check labels and substitutions.

Make it

1. Heat oil over medium heat. Add potato, onion and pepper and cook for 4 minutes, stirring.

2. Add water, cover and cook over medium-low for 8–10 minutes until potatoes are tender.

3. Uncover and let the liquid evaporate. Add tofu, paprika, salt and black pepper and cook over medium-high for 7–8 minutes, turning sections occasionally, until browned in places and hot throughout.

4. Remove from heat and add cider vinegar and parsley. Divide between two plates.

A small pan is not a shortcut

A crowded pan cannot brown the full batch well. Use the stated skillet size or cook half at a time; the extra few minutes are more useful than repeatedly turning a wet heap of potato.

A useful detail

Smoked tofu is a ready-to-use product in many markets, but follow the package if your brand specifies additional preparation.

Keep it well

Refrigerate within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Reheat to 165°F/74°C in a covered skillet or microwave; uncover briefly if refreshing the potato edges.