



Spicy Tofu Burgers

Spicy Tofu Burgers! YES. Crumbled tofu pressed together with lemongrass, sriracha, and fresh herbs, all browned up into a delicious flavor-bomb burger.

Active Time
10 mins

Total Time
20 mins

Yield
Serves 2

Created by [Seema](#)
Recipes



How to Make It

1. STEP

Press the water out of your tofu using a tofu press or just laying a heavy pan on top of it for 20-30 minutes. Mash the tofu using your hands or a spoon until it's crumbly. Mix in the remaining burger ingredients. Form into 4 patties.

2. STEP

Preheat the oven to 350 degrees. Fry the burgers in a skillet with a little bit of olive oil first to get the outsides nice and browned.

3. STEP

Then transfer to the oven and bake for 20-or-so minutes, until the burgers are firm to the touch on the outside. (You can throw some peppers or onions in the pan with the burgers if you want to cook them up at the same time.)

4. STEP

Serve on toasted buns with sriracha, mayo, and fresh veggies and herbs (bonus points if you make quick pickled veggies because YUMMM).

Ingredients

2 cups cubed paneer

1 bell pepper / capsicum

2 large onions

4 green chillies slit

1 tsp ginger garlic paste

1 tbsp soya sauce

1 tsp green chilli sauce

1 tsp tomato paste / ketchup

2 tsp + 1 tsp oil

1/2 tsp sugar

1 tbsp cornflour + 3 tsp water

Comments

Ritu Aggarwal
12 days ago
★★★★☆

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Sheetal Mitha
2 days ago

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Spicy Tofu Burgers



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