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Tofu & French Beans with KPow Chilli Sauce



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400g tofu, drained for 30 mins and cut into chunks  
200g French beans, cut into 4cm lengths  
20g KPow chilli sauce  
20g oyster sauce  
15ml soy sauce  
15ml sesame oil  
10ml lemon juice  
50ml water  
10g cornflour + 50ml water  
10g garlic, crushed and finely chopped  
10g fresh ginger, peeled and sliced

**Garnish** - 10g roasted sesame seeds / 1 fresh red chilli, sliced

1. Boil water in medium size pot with 1 teaspoon of oil and salt. When water is boiling, add beans into boiling water and cook for 5-6 minutes or less if you prefer crunchier texture. Drain and set aside.
2. In a small bowl mix together KPow chilli sauce, soy/oyster sauce, sesame oil & lemon juice.
3. Place whole tofu block to drain in colander for 30 minutes. Once tofu is drained, slice into half and then into chunky cubes. Place tofu in a large bowl and pour marinade over the cubes. Allow to marinade for 15-30 minutes.
4. Lightly roast the sesame seeds in pan over low heat. Take care not to burn the seeds as they become bitter. Set aside to cool. Slice fresh red chilli and set aside.
5. Heat up oil in wok or frying pan, add tofu cubes and fry until all sides are lightly charred. Turning heat down slightly add the chopped garlic, sliced ginger and French beans & cook for another 5-7 minutes.
7. Transfer tofu/beans onto serving dish, garnish with spring onion and red chilli slices and serve with jasmine rice.