

Shrimp and Tofu Sliders

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Ready In 40 min

Rating ★★☆☆☆ (67)

Mashed tofu helps bind these patties and gives them extra moisture. Aromatic garlic, ginger and scallion pair beautifully with both the shrimp and tofu, and a rich sesame mayonnaise ties all of the flavors together. Tuck the golden patties into rolls, then top with crispy shredded cabbage for crunch and some pickles for tang. The patties can be made a few hours ahead and kept refrigerated until ready to cook.

INGREDIENTS

Yield: 4 servings

1 pound peeled and deveined large raw shrimp

4 ounces firm tofu, crumbled and pressed dry with paper towels

¼ cup finely chopped scallions (from about 3 scallions)

1 tablespoon minced garlic (about 3 cloves)

2 teaspoons minced ginger

1 teaspoon kosher salt (such as Diamond Crystal)

1 tablespoon white miso

1 tablespoon toasted sesame oil

1 cup mayonnaise

¼ cup neutral-tasting oil, such as safflower

12 slider rolls

Shredded cabbage (green, Napa or Savoy will all work), for serving

PREPARATION

Step 1

Very finely chop one-quarter of the shrimp until a coarse paste forms and transfer to a medium bowl. Finely chop the remaining shrimp and add to the bowl. Add the crumbled tofu, scallions, garlic, ginger and salt.

Step 2

In a small bowl, combine miso, sesame oil and 2 tablespoons of the mayonnaise. Mash and mix until smooth. Add the remaining mayonnaise and whisk until well blended. Add ¼ cup of the sesame mayonnaise to the shrimp mixture and mix well, mashing everything together, until well incorporated. Reserve the remaining sesame mayonnaise for serving.

Step 3

Using lightly moistened hands, firmly press the shrimp mixture into twelve equal patties about 2 ½ inches in diameter and ¼-inch-thick (using about a scant tablespoon per patty).

Step 4

In a 12-inch nonstick skillet, heat 2 tablespoons of oil over medium-low. Add 6 patties and cook until golden, opaque throughout and just cooked through, 2 to 3 minutes per side.

Sliced pickles and hot sauce
(optional), for serving

Transfer to a large plate. Wipe skillet and repeat with the remaining oil and patties.

Step 5

Smear bottom and top buns with some of the reserved sesame mayonnaise. Arrange some cabbage on bottom buns and top each with a shrimp patty. Layer on some pickles and add hot sauce, if using. Top the sliders and serve warm.

Private Notes

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