

VEGAN GRILLED TOFU STEAK

With Salsa Verda

SALSA VERDA INGREDIENTS

- 8** Piquillo peppers (drained) (rinsed) (cut into 1/2-inch-thick strips)
- 3 T** Capers (drained) (coarsely chopped)
- 3 T** Parsley leaves (flat leaf) (finely chopped)
- 1** Shallot (minced)
- 1 1/2 T** Vinegar (sherry)
- 1/2 t** Cumin
- Pinch** Cayenne
- 3 T** Olive oil (extra virgin)
- Kosher salt & pepper (to taste)



SALSA VERDA DIRECTIONS

- 1 Mix all the Salsa Verde ingredients in a medium sized bowl
- 2 Set aside
- 3 Season the piquillo salsa verde with salt & pepper

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- 18 oz** Tofu (firm) (drained) (sliced into 8 rectangles)
- 2 T** Olive Oil (extra virgin)
- Kosher salt & pepper (to taste)
- 4** Whole wheat **OR** Gluten Free Bread slices (1/2 inch thick)

DIRECTIONS

- 1 Light a grill **OR** pre-heat a grill pan you can use in your oven
- 2 Pat the tofu slices dry with paper towels
- 3 Brush the tofu & bread on both sides with 2 T of olive oil & season with salt & pepper
- 4 Grill the bread over moderately high heat, turning once, until lightly charred (2 minutes)
- 5 Grill the tofu, turning once, until grill marks form & the tofu is heated through (6 minutes)
- 6 Transfer the grilled bread & tofu pieces to plates
- 7 Spoon the piquillo salsa verde over the tofu and serve

