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Simply Seasonal

Lemon Baked Tofu

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Lemon Baked Tofu

Ingredients

1 block firm tofu*, well
pressed
1 Tbsp soy sauce
1 Tbsp lemon juice
1 Tbsp olive oil
1 Tbsp Dijon mustard
½ tsp sugar
½ tsp basil*
½ tsp thyme*
Salt & pepper to taste

Directions

1. Slice pressed tofu into ½" strips.
2. Whisk together remaining ingredients. Pour marinade into a shallow pan and add tofu, coating well.
3. Marinate for 1-2 hours, turning to coat well.
4. Heat oven to 375°F.
5. Place tofu and marinade in a baking dish for 20-25 minutes, turning over halfway through.
6. Remove from oven and place tofu and marinade in a hot skillet; brown to desired finish.

*can be found locally