



LIME-CILANTRO GRILLED TOFU TEXAS SALAD

Servings: 4

Ingredients

For the salad

- 4 tomatoes, medium, seeded, diced
- 2 cups cucumber, seeded, diced
- 1 cup red onion, small diced
- 1 cup grilled corn, removed from cob
- 1/2 cup green onion, chopped
- 1/2 cup cilantro, chopped
- 4 tablespoons olive oil
- 2 tablespoons white wine vinegar
- 1 teaspoon paprika
- 1 teaspoon kosher salt
- 1/2 teaspoon ground black pepper

For the tofu

- 14 ounces tofu, firm
- 1/4 cup lime juice
- 1 tablespoon olive oil
- 5 tablespoons cilantro, chopped
- 2 cloves garlic, minced
- 1 tablespoon chile powder
- 1/4 teaspoon cayenne pepper
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper

Directions

For the salad

Place all of the prepared ingredients in a bowl. Mix thoroughly. If needed, add more kosher salt. Cover and place in refrigerator for later use.

For the tofu

Place the block of tofu onto a plate and place another plate on top. Set a 3- to 5-pound weight on top (a container filled with water works well). Press the tofu for 20 to 30 minutes, then drain and discard the liquid. Slice the tofu lengthwise into 4 thick slabs or cut into cubes and thread on skewers. Place the tofu pieces or skewers on a plate.

Whisk together the lime juice, olive oil, cilantro, garlic, chile powder, cayenne pepper, salt and black pepper in a bowl. Brush the tofu with the marinade. Cover the plate with plastic wrap, and marinate the tofu in the refrigerator for 4 hours or overnight.

Heat an outdoor grill on medium heat, and lightly oil the grate. Grill the tofu until it's almost blackened in spots, brushing occasionally with the marinade, about 10 to 15 minutes.

Take the salad out of the refrigerator. Spoon 1 cup of the salad mixture on a plate.

Lay the cooked grilled tofu atop the salad and serve.

Side dishes

- Sliced Avocado
- Baby Spinach



Scan me

