

Classic baked tofu

4 servings

1 (14oz) block extra firm tofu, sliced into cubes

Marinade:

3 tablespoons Bragg's Liquid Aminos or reduced sodium soy sauce

1 tablespoon yellow mustard

1 tablespoon olive oil

3/4 cup vegetable broth

2 teaspoons garlic powder



In a bowl or reusable container, whisk together marinade ingredients. Add tofu and marinate at least one hour, flipping once.

Preheat oven to 425F. Line a rimmed baking sheet with parchment paper or aluminum foil (grease if using foil). Place marinated tofu in a single layer on baking sheet and then cover with aluminum foil. Bake for 15 minutes, then remove foil cover. Spoon on more marinade and bake about 12-15 more minutes. Tofu should be browned on edges.

Recipe credit: Isa Chandra Moskowitz, Isa Does It



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