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