



Tofu Roasted Croutons

FEATURED PRODUCT:

IF YOU CARE Parchment Paper

INGREDIENTS

- 1 block of extra-firm tofu, drained
- 2 tbsp nutritional yeast
- 2 tbsp corn starch
- 1 tsp salt
- 1 tsp pepper
- 1 tsp roasted garlic
- 1 tsp dried oregano

INSTRUCTIONS:

1. Preheat the oven to 350 degrees
2. Cut your tofu in half horizontally (so you have two thin pieces)
3. Place tofu on a clean kitchen towel. Fold towel over the tofu so that it is covered
4. Place a heavy object (such as a soup pot filled with water) over the tofu
5. Allow tofu to sit undisturbed for 30 minutes
6. Remove tofu and cut into small cubes
7. In a medium mixing bowl, add nutritional yeast, corn starch, salt, pepper, roasted garlic and dried oregano. Mix together to combine
8. Add tofu to the bowl and toss well to coat with spice mixture
9. Line a baking sheet with If You Care Parchment Paper and spread tofu out, leaving room between cubes
10. Bake for approximately 30 minutes, or until the tofu is golden brown and crunchy
11. Remove from the oven and let the tofu cool off for at least 15 minutes before using croutons so they can dry a bit
12. Serve on top of your favorite salad!