

Thai Style Tofu Salad

Ingredients and Instruction for 4 servings

- 1 (16-ounce) package extra-firm tofu, drained

For marinade

- 1/4 cup low sodium tamari soy sauce
- 2 Tablespoons rice vinegar
- 2 Tablespoons extra-virgin olive oil
- 2 Tablespoons roasted red chili paste (I used Tobanjan soy paste)
- 2 teaspoons sugar



For the dressing

- 2 limes
- 4 Tablespoons tamari soy sauce
- 2 Tablespoons olive oil or sesame oil
- 4 Tablespoons brown sugar
- 1/4 to 1/2 teaspoons red pepper flakes

For the greens - practically anything but here are some suggestions. It does not have to be exact measurements.

- Cherry tomatoes, halved 1-2 cups
- Okura, thinly sliced about 1/2 cup
- Sugar snap peas, sliced 1 cup - I cooked in salted boiling water for 1 minute, drained then plunged in ice cold water. It can be raw if you prefer.
- Cucumber, cubed 1 cup
- Fresh mint leaves, roughly chopped 1/4 cup
- Fresh basil leaves, roughly chopped 1/4 cup
- Butter lettuce, torn 3-4 cups
- Cilantro leaves and blossoms for garnish Option: white radish sprouts is great too.
- 1 small Thai red chili, seeded and thinly sliced for garnish

1. Place the tofu on a cutting board and weight it with another cutting board (or heavy plate) on top to extract water from tofu for 30 minutes.
2. While the tofu is pressing, make marinade sauce - In a medium bowl, whisk together the tamari, rice vinegar, olive oil, red chili paste and sugar until the sugar is dissolved and smooth. Note: I put everything in a zip lock bag, closed tight then massaged the bag. Dry the pressed tofu with paper towel and cut into 1-inch cubes. Put into the bowl or zip-lock bag of marinade. Toss gently to coat. Cover with plastic sheet (if using the bowl). Lay flat (if using bag). Refrigerate at least 1 hour. Turn over once in a while to evenly marinated.
3. Meanwhile make dressing - Zest 1 lime, put in the small bowl. Cut the lime you just zested and another lime in half and squeeze the juice out and add to the bowl. Add rest of dressing ingredients to the bowl and whisk until the brown sugar has dissolved. Set aside.

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4. Combine the greens except cilantro and Thai red chili. Toss with about 2/3 of dressing. Serve the remaining dressing on the side. Chill in the refrigerator until needed.
5. Set oven for broil Arrange the tofu in a single layer on a lightly oiled small baking sheet discarding marinade sauce. Broil for 15- 18 minutes. turning every 3 minutes until deeply browned.
6. Place greens on plate, top with tofu and garnish with fresh cilantro leaves and Thai red chili.