

# AIR FRYER TOFU

## INGREDIENTS

- 16 oz super firm tofu (or extra firm tofu. squeeze out the water from the extra firm tofu)
- ½ tsp. turmeric
- 1 tsp. paprika (or cayenne, which will add more heat than paprika)
- 1 tsp. garlic powder (or 1 tsp. grated garlic)
- ½ tsp. vegetable oil
- 1 tbsp. lemon juice
- Salt to taste



## PREPARATION

1. Cut the tofu lengthwise into four slabs, then cut each slab into 12 cubes.
2. Place the tofu and all marinade ingredients in a bowl and toss to mix. Let it stand for 30 minutes.
3. Place the tofu in a single layer in the air fryer basket, with a bit of space between each cube, and place in the air fryer.
4. Air-fry the tofu for 12 minutes at 375°F. Halfway through air frying remove the basket and toss the tofu cubes around.
5. You can simply fry these tofu cubes in an oiled skillet.
6. Serve as snacks or side and enjoy!

