

GRILLED TOFU WITH LEMON & ROSEMARY

INGREDIENTS

- Juice of 1 large lemon about ¼ cup
- 1 tbsp. tamari
- 1 tbsp. extra virgin olive oil
- 1 tsp. dried rosemary crushed between fingers
- 3 cloves garlic grated with a Microplane zester or minced
- Few shakes black pepper to taste
- 10 ounces vacuum packed tofu cut into ½ inch slices



PREPARATION

1. Combine lemon juice, tamari, extra virgin olive oil, rosemary, garlic, and pepper for the marinade in a shallow pie dish or small baking dish.
2. Put the tofu slices into the marinade, making sure everything is evenly coated.
3. Put the dish into the refrigerator, and let the tofu slices marinate for 1 hour. Flip the slices halfway through for even marinating.
4. Set the grill to a medium heat and grill slices for about ten minutes on each side or until they have nice, brown grill marks.
5. Remove from heat & serve right away.

