

# LEMON PEPPER BAKED TOFU



## SERVING SIZE

4



## INGREDIENTS

### ITEM

Soy Sauce or Tamari  
Lemon Juice  
Olive Oil  
Garlic Powder  
Dried Thyme

### QUANTITY

3 Tbsp.  
2 Tbsp.  
2 Tsp.  
½ Tsp.  
½ Tsp.

### ITEM

Black Pepper  
Extra Firm Tofu

### QUANTITY

¼ Tsp.  
1 Pkt. (14 Oz.)



## PREPARATION

- Drain the tofu and press it to remove excess moisture by wrapping the tofu in paper towels and placing a heavy object on top for about 15-20 minutes.
- Once pressed, cut the tofu into cubes or slices, depending on your preference.
- In a medium bowl, whisk together the soy sauce (or tamari), lemon juice, olive oil, garlic powder, dried thyme, and black pepper until well combined.
- Add the tofu cubes or slices to the marinade, tossing gently to ensure they are evenly coated.
- Let the tofu marinate for at least 15-20 minutes.
- Preheat your oven to 400°F (200°C).
- Line a baking sheet with parchment paper or lightly grease it and spread the marinated tofu in a single layer on the baking sheet.
- Bake for 20-25 minutes, flipping the tofu halfway through, until the tofu is golden brown and slightly crispy on the edges.
- Remove the tofu from the oven and drizzle any remaining marinade over the top for added flavor.
- Serve hot and Enjoy!