



Classic Tofu Scramble (OP I)

Serving: 1

Veg

Ingredients

- 150g tofu drained for 30 minutes and torn into bite-sized pieces
- 1 teaspoon Extra Virgin Olive Oil
- 1 teaspoon ground cumin
- To taste ground turmeric
- 2-3 Garlicks Minced
- To taste Kosher Salt
- To taste Freshly ground black pepper
- To taste some dried thyme
- To taste some smoked paprika
- Cilantro leaves, for garnish

Preparation Method

- In a small bowl, combine cumin, thyme, paprika, and turmeric. Add 2-3 tablespoons water and whisk to combine
- In a large skillet over medium heat, heat oil. Add tofu to skillet in an even layer, season with salt and pepper. Let cook undisturbed for 7 to 8 minutes, until undersides are golden.
- Add garlic to skillet, and stir into tofu. Cook until fragrant, 1 to 2 minutes, then add spice mixture. Stir to incorporate all ingredients, then continue cook, stirring occasionally, for 2 to 3 more minutes, until all water is evaporated and spices are fragrant. Season to taste with salt and pepper to taste, garnish with cilantro, and serve immediately.