

Grilled Tofu Skewers with Sriracha Sauce



Chunks of firm tofu are marinated with vegetables in a sauce made with sriracha, soy sauce, sesame oil, onion, and jalapeno.

By MOTTSBELA



Prep: 15 mins

Servings: 2

Cook: 10 mins

Yield: 2 servings

Additional: 1 hr

Total: 1 hr 25 mins

Ingredients

- | | |
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| <input type="checkbox"/> 1 (8 ounce) container extra firm tofu, drained and sliced into large chunks | <input type="checkbox"/> ¼ cup soy sauce |
| <input type="checkbox"/> 1 zucchini, cut into large chunks | <input type="checkbox"/> 2 tablespoons sesame oil |
| <input type="checkbox"/> 1 red bell pepper, cut into large chunks | <input type="checkbox"/> ¼ cup diced onion |
| <input type="checkbox"/> 10 large mushrooms | <input type="checkbox"/> 1 jalapeno pepper, diced |
| <input type="checkbox"/> 2 tablespoons sriracha chili garlic sauce | <input type="checkbox"/> 1 pinch ground black pepper to taste |

Directions

Place tofu, zucchini, red bell pepper, and mushrooms in a bowl. Mix sriracha sauce, soy sauce, sesame oil, onion, jalapeno, and pepper in a small bowl, and pour over tofu and vegetables. Toss lightly to coat. Cover, and allow to marinate at least 1 hour in the refrigerator.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Thread tofu and vegetables on to skewers. Grill each skewer 10 minutes, or to desired doneness. Use any remaining marinade as a dipping sauce.

