

Tofu Nuggets

Servings: 3-4

Ingredients

- 16 oz. firm or extra-firm tofu
- ¼ cup fresh lemon juice or brown rice vinegar
- 3 tablespoon water
- 1 tablespoon olive or canola oil
- 1 teaspoon chili powder
- ½ teaspoon salt
- ½ cup nutritional yeast flakes

Directions

1. Cut tofu lengthwise into 4 thick slabs. Freeze 4 hours or more.
2. Preheat oven to 350°.
3. Bake frozen tofu 20 minutes in un-oiled baking dish. Let cool.
4. Press each slab between hands to remove excess water.
5. Cut tofu in cubes and transfer to large bowl.
6. Combine remaining ingredients, except yeast flakes, and pour over tofu, tossing until all liquid is absorbed.
7. Sprinkle yeast flakes over tofu and toss to coat.
8. Place tofu in large, oiled glass baking dish and bake 30 minutes, turning cubes halfway. Bake longer for crispier texture.