

## Marinated Fried Tofu Steak

### **Ingredients**

- One 16 oz tofu (firm)
- Cooking oil of choice
- Balsamic vinegar (or vinegar of choice)
- Soy sauce of choice (or Coco Aminos soy sauce replacement)
- Salt to taste
- Chili flakes to taste

### **Directions**

1. Cut tofu to 1/4 to 1/2 inch thick slices.
2. Heat pan with oil to medium temperature for frying.
3. Place sliced tofu into pan.
4. Brown each side evenly for crispy texture.
5. Turn heat slightly high and add vinegar and soy (marinate each piece evenly in the pan for about 2 mins).
6. Turn off the heat and then salt to taste.