

Coconut Lime Tofu

This simple baked tofu is easy to prepare with ingredients you probably have on hand. It's a great addition to salads, sandwiches, noodle dishes, or anything else you can dream up.



Coconut Lime Tofu

Makes 1 block

step 1 Preheat the oven to 400°F. Oil an 8-x-8-inch baking dish.

step 2 Cut tofu into 8 equal pieces as follows: Lay the block in front of you, widthwise. Cut into 4 equal slabs. Lay each slab on its side and cut in half, lengthwise, forming a skinny rectangle (see photo).

step 3 Add the coconut milk, soy sauce, lime, sugar, and lime zest to a blender or food processor and blend well.

step 4 Add the tofu to a casserole dish and pour the marinade over it. Bake for 25 minutes, flip, and bake for an additional 10 minutes, or until the vast majority of the marinade has been absorbed and evaporated. Remove from the oven and let it rest until it has cooled a bit before serving.

1 14-ounce package tofu,
drained and well pressed

$\frac{2}{3}$ cup coconut milk

$\frac{1}{4}$ cup soy sauce

1 half lime, peeled

2 teaspoons sugar

Zest of 1 lime