



Savory Baked Tofu

4 servings

Ingredients

Tamari soy sauce	4 Tbs.
Toasted sesame oil	3 Tbs.
Rice wine	2 Tbs.
Rice vinegar	2 Tbs.
Garlic	2 cloves, minced
Minced onion	¼ cup
Grated fresh ginger	2 tsp.
Chili paste	1 tsp.
Water	1/3 cup
Firm tofu	1 lb.

Cooking

1. Preheat oven to 375 degrees.
2. Combine all ingredients except tofu in a large shallow baking dish.
3. Slice tofu into ½ inch slices.
4. Place tofu slices in baking dish and then turn them over to expose all sides to the marinade.
5. Bake for about 20 minutes, turn slices, then bake for about 20 more minutes or until liquid is absorbed.