

Tofu Caprese

Prep time:

12 hours 10 minutes

Yields:

4 servings

Ingredients:

- 3-4 large fresh tomatoes
- 1 package firm organic tofu
- juice of 1 lemon
- 2½ teaspoons sea salt
- 1 teaspoon black pepper
- 1-2 tablespoons fresh basil, sliced
- 2 tablespoons balsamic reduction

Directions

1. To prep and cure tofu, drain liquid from the container and use paper towel or a towel to remove excess water. Slice tofu in half lengthwise and then cut each half into six equal pieces
2. Line a baking sheet with aluminum foil and place a cooling rack on top of the baking sheet.
3. Arrange tofu slices on baking sheet and squeeze lemon juice over the pieces, then flip and repeat on other side.
4. Sprinkle tofu slices with 2 teaspoons of sea salt.
5. Refrigerate, uncovered for 12 hours.
6. When you're ready to assemble, slice tomatoes into ½" rounds and set aside.
7. Layer tofu and tomato slices in alternating order on a plate. They can be laid flat or stacked, whichever you prefer. Sprinkle with salt and pepper
8. Toss a generous helping of basil over the tofu and tomatoes, then drizzle with balsamic reduction. Serve and enjoy!