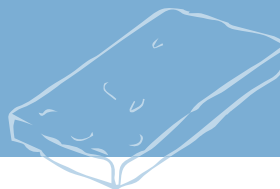


APPLE CIDER & POULTRY SPICE ROASTED TOFU

WITH CRANBERRY SAUCE

SERVES 6 | CONTAINS WHEAT & SOY | VEGAN



TOFU

14 oz.	Extra Firm Tofu
1 tbsp.	Poultry Spice
2 tbsp.	Apple Cider Vinegar
2 tbsp.	Nutritional Yeast
¼ cup	Water
1 tsp.	Ground White Pepper
1 tbsp.	Oil

CRANBERRY SAUCE

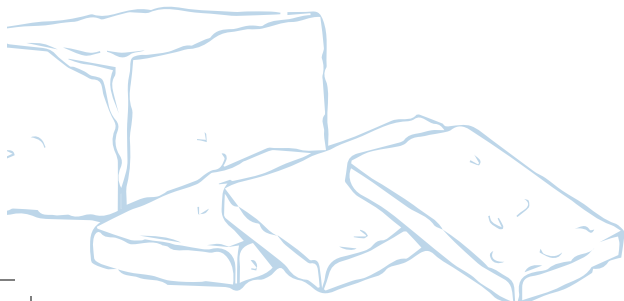
12 oz.	Cranberries (1 bag)
1 cup	Sugar
1 each	Juice and zest from one orange
2 tbsp.	Water
1 tsp.	Salt



DIRECTIONS

1. Cut tofu into slices. Let drain overnight.
2. Pat dry and mix with remaining tofu ingredients in a bowl. Then, combine mixed ingredients and tofu in a gallon bag and marinate over night.
3. Once marinated, Preheat oven to 400 degrees.
4. Drain and pat tofu dry. On an oiled baking sheet, place tofu and bake for 20-25 minutes or until golden brown and heated all the way through.
5. To make the cranberry sauce, combine all ingredients into a sauce pan.
6. Heat over medium heat until sugar dissolves and the sauce thickens, around 10-15 minutes.
7. Let cool for around 10 minutes and serve.

Serve & Enjoy!



CDS