

Roasted Black Bean Tofu

Ingredients

- 16 oz brick of tofu, medium or firm
- 15oz can of black beans, drained
- Two garlic scapes or one clove of garlic
- 2 TBSP soy sauce
- 1 TBSP sesame oil
- 1 TBSP vegetable oil
- 1 TBSP garlic chili paste (less if you don't like very much spice, more if you like it spicy)
- 1 TBSP hoisin
- 1 tsp apple cider vinegar
- Optional, for garnish: sesame seeds, scallions, fresh chili pepper, cilantro

Steps

1. Preheat the oven to 400°F (200°C). Chop the tofu into small cubes, about 1/2 inch in each direction. Drain and rinse the beans and set aside. Finely chop the scapes or garlic clove.
2. In a jar add the soy sauce, sesame oil, vegetable oil, garlic chili paste, hoisin and apple cider vinegar and shake to mix. Add the garlic scapes, tofu and beans into an oven safe glass pan, top with the sauce, and toss to cover.
3. Put the tofu in the oven for a total of around 40 minutes, stirring the tofu once about half way through. Remove from the oven- the sauce should be bubbling and have reduced and the tofu should have become a little golden. Garnish as desired, and serve hot or at room temperature alone, with rice, or over salad.

