

## GRILLED CHIMICHURRI TOFU

### Ingredients:

- 1 14-oz. package of extra-firm tofu
- ½ c. fresh cilantro leaves
- ¼ c. fresh parsley leaves
- 2 T. fresh oregano leaves
- 5 T. red wine vinegar
- 2 garlic cloves, chopped
- 2 tsp. crushed red pepper
- ½ tsp. kosher salt
- Freshly ground pepper, to taste
- ½ c. extra virgin olive oil



Cooked rice or grains and grilled vegetables, for serving

### Directions:

- 1) Drain tofu, cut into 8 slices, and carefully press, to remove excess liquid.
- 2) To make the chimichurri sauce: Put cilantro, parsley, oregano, vinegar, garlic, red pepper, salt, and pepper into food processor. Process until finely chopped, scraping down sides of the food processor as needed. Carefully pour the olive oil into the running food processor until all is well combined.
- 3) Put tofu slices in a single layer in a shallow dish. Pour the chimichurri sauce over and turn the tofu slices, so that both sides are covered in the marinade. Chill for at least 1 hour (and up to 24 hours).
- 4) When you are ready to grill, prepare your grill or grill pan over medium-high heat. Lightly oil the grate or pan.
- 5) Saving the extra chimichurri marinade, grill the tofu slices for about 4 minutes on each side, turning as needed, until both sides have some char. Remove from heat.
- 6) Serve over rice or grains, with grilled vegetables (if desired). Pour the extra chimichurri sauce over the dish before serving.

**Allegro Wine Pairing:** Red Lion Red