

Tofu Feta

INGREDIENTS

1 package of extra-firm tofu (14 oz)
1 tbsp dried oregano
1 tsp garlic powder
1 tbsp salt
1 lemon
Water

METHOD

1 First, cut the extra-firm tofu into ½-inch cubes. Juice the lemon.

2 Place the cubed extra-firm tofu in a container just large enough to hold it. Add the dried oregano, garlic powder, and salt on top of the tofu in the center. Pour the lemon juice directly over the spices so they spread across the tofu. Add enough water to fully cover the tofu.

3 Cover and refrigerate overnight. Serve cold on salads or other dishes.