



Pot o' Gold Tofu Scramble

Ingredients



1 lb extra-firm tofu,
drained



¼ tsp turmeric



½ tsp salt



¼ tsp pepper



1 small crown
broccoli



5 slices vegan ham



1 Tbsp olive oil



½ cup dairy-free
shredded cheddar
cheese

Tools



paper towels



large bowl



measuring
spoons



cutting board



knife



medium
bowl



skillet



wooden
spoon

Steps:

- 1 Crumble tofu into 1-inch pieces and pat dry with paper towels. Add to large bowl.
- 2 Add turmeric, salt, and pepper to tofu. Stir to combine. Set aside.
- 3 Cut stem away from broccoli. Discard or save for another use.
- 4 Chop or tear broccoli into very tiny pieces, cutting away remaining pieces of stem. Add to medium bowl.
- 5 Cut vegan ham into small pieces. Add to broccoli.
- 6 Heat oil in a skillet over medium heat.
- 7 Add broccoli and ham to skillet. Cook until broccoli begins to soften, 2-3 minutes.
- 8 Add tofu mixture to skillet. Cook, stirring frequently, until heated through, about 3 minutes.
- 9 Turn off heat. Sprinkle on cheese and stir to combine. TASTE & SHARE!