



Crispy "salmon" with Veggie Quinoa and Spicy Aioli

SERVING: 1

INGREDIENTS

For Crispy Tofu:

- 1 slab of super-firm tofu, 1-inch thick (sliced lengthwise)
- 2 Tbsp Nakano® Organic Rice Vinegar
- 1 Tbsp gluten-free soy sauce or coconut aminos
- 1 Tbsp white miso paste
- 1 sheet dried nori seaweed (cut to fit tofu size, remaining cut into flakes)
- 1 tsp beetroot powder

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INGREDIENTS

continued

For Veggie Quinoa:

- 1/2 cup quinoa, cooked and cooled
- 1 Tbsp Nakano Organic Natural Rice Vinegar
- 1-inch piece of ginger, grated
- 2 stalks green onions, chopped
- 1/4 cup cilantro, chopped
- 1 carrot, finely grated
- 1/2 cup cabbage, finely chopped
- 1 Tbsp sesame seeds
- 1/4 cup sliced almonds
- Salt and pepper to taste

For Spicy Aioli:

- 2 Tbsp sriracha

DIRECTIONS

For Crispy Tofu:

- Mix rice vinegar, soy sauce, miso, nori flakes, and beetroot powder.
- Slice tofu diagonally without cutting through.
- Coat tofu in marinade and place nori on top.
- Marinate in fridge for 30 minutes.

For Veggie Quinoa:

- Combine cooked quinoa, rice vinegar, ginger, green onions, cilantro, carrot, cabbage, sesame seeds, almonds, salt, and pepper.

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DIRECTIONS

Cook Tofu:

- Preheat oven to 425°F.
- Heat oil in a cast-iron skillet and cook tofu (seaweed side down) for 5 minutes.
- Transfer skillet to oven and bake for 5 more minutes.

Assemble and Serve:

- Place crispy tofu on veggie quinoa and kale.
- Drizzle with spicy aioli and sprinkle with sesame seeds.
- Enjoy your tasty and nutritious meal!

Calories	Carbs	Protein	Fat	Fibers
887	44.6	49	76	13