

*Kai loved 11/15*

# Roasted Tofu with Sesame Drizzle

Roasting whole bricks is a fantastic way to prepare tofu. The outsides become golden and slightly chewy, while the insides remain wonderfully creamy. It takes some time for this to happen, but the upside is that it's absolutely effortless.

## Ingredients

- 2 bricks firm tofu  
(12 to 14 ounces each)
- 3 scallions
- Sesame oil for drizzling
- Soy sauce for drizzling
- Sesame seeds for garnish

## Prep | Cook

1. Heat the oven to 425°F.  
Pat the tofu dry and put it in a large ovenproof skillet (the bricks shouldn't be touching).
2. When the oven is hot, roast the tofu, turning once halfway through, until the outsides are golden and crisp, 30 to 35 minutes total.  
Trim and chop the scallions.
3. When the tofu is crisp, transfer it to a cutting board and slice it between ¼ and ½ inch thick.
4. Put the tofu on a platter or plates, drizzle with sesame oil and soy sauce, garnish with scallions and sesame seeds, and serve.

*use a cookie sheet w/ parchment paper or silpat*