

HARISSA CAULIFLOWER STEAK

INGREDIENTS

- 1 package extra-firm tofu
- ¼ cup tamari or aminos
- 1 tbsp mirin
- 1 tbsp lemon juice
- 1 tsp fresh ginger, grated
- 1 clove garlic, minced

DIRECTIONS

1. Preheat grill to medium high heat.
2. Cut tofu into slabs and squeeze out excess liquid.
3. Coat tofu in some of marinade, then grill tofu.
4. Halfway through cooking process, coat in more marinade. Flip tofu when it no longer sticks, around 3-5 minutes.
5. Cook 3 minutes on second side, brushing on more marinade.
6. Serve with grilled veggies or vinaigrette slaw!

