

Simple Baked Tofu

Ingredients:

- 1 block firm tofu
- 3 tablespoons soy sauce
- 2 tablespoons olive oil
- 2 teaspoons maple syrup
- 2 teaspoons lemon juice or cider vinegar
- ½ teaspoon garlic powder

Directions:

1. Preheat oven to 350°F.
2. Cut tofu into rectangles, triangles, or cubes (your choice!)
3. Combine all remaining ingredients in a small bowl and whisk until well blended.
4. Pour the marinade in to a large glass baking dish, and arrange tofu pieces to evenly coat with the marinade.
5. Wait about 5 minutes, then flip the tofu to coat the other side with the marinade as well.
6. Place glass baking dish in the oven and bake for 20-30 minutes, flipping halfway through.
7. The tofu is done when it's lightly golden brown and the marinade is fully absorbed.
8. Enjoy!