

RECIPE | TOMATOES

# TOFU VEGGIE SKEWERS



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Recipe created by *Alicia Galantic*



**28 min**

**10 min** | **18 min**  
PREP. | COOKING



**3**



**easy**

## INGREDIENTS

### For the skewers:

- 1 dry pint** Pure Flavor® Azuca Red Cherry Tomatoes
- 1 pkg** tofu, cut into cubes
- 1** zucchini, sliced into half moons
- 1** red onion, cut into squares
- ½ cup** green olives, pitted
- 1 tbsp** olive oil
- Fresh parsley, chopped for garnish
- Tabouli, optional for serving
- Skewer sticks

### For the tahini sauce:

- 1** lemon, juiced
- ½ cup** tahini
- ¼ cup** olive oil
- 3 tbsp** vinegar
- 3 tbsp** garlic, minced
- Red pepper flakes, optional, to taste
- Salt & pepper, to taste

## DIRECTIONS

- 1** Add olive oil to skillet over medium heat. Cook tofu for 6 minutes then set aside.
- 2** Create skewers by adding tomato, zucchini, red onion, tofu, and olive. Repeat until skewer is full.
- 3** Combine all ingredients for tahini sauce in small mixing bowl.
- 4** Place the skewers aside on baking sheet and drizzle tahini sauce over each skewer.
- 5** Heat grill and cook the skewers over medium heat for 6 minutes on each side.
- 6** Serve with tabouli if desired, and drizzle with additional tahini sauce and garnish with fresh parsley.