### **RECIPE | TOMATOES**

## TOFU VEGGIE SKEWERS

# flavor



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### **TOFU VEGGIE SKEWERS**

1 drv pint Pure Flavor® Azuca Red Cherry Tomatoes

Recipe created by Alicia Galantic

1 pkg tofu, cut into cubes

1 red onion, cut into squares

Tabouli, optional for serving

1/2 cup green olives, pitted

1 zucchini, sliced into half moons

Fresh parsley, chopped for garnish

For the skewers:

1 tbsp olive oil

Skewer sticks





**28 min** 

10 min 18 min PRFP. COOKING



easy





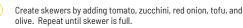


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NGREDIENT

Add olive oil to skillet over medium heat. Cook tofu for 6 minutes then set aside.



Combine all ingredients for tahini sauce in small mixing bowl.

- Place the skewers aside on baking sheet and drizzle tahini sauce over each skewer.
- Heat grill and cook the skewers over medium heat for 6 minutes on each side.

Serve with tabouli if desired, and drizzle with additional tahini sauce and garnish with fresh parsley.



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For the tahini sauce:

1 lemon, juiced

1/4 cup olive oil

3 tbsp vinegar

3 tbsp garlic, minced

Salt & pepper, to taste

Red pepper flakes, optional, to taste

1/2 cup tahini