

# Greek-Inspired Breaded Tofu

with Garlic-Feta Cucumber Salad

Family Friendly 25-35 Minutes











Breadcrumbs 8 tbsp | 16 tbsp





Yogurt Sauce 3 tbsp | 6 tbsp

Russet Potato



Garlic, cloves 1 | 1



Mayonnaise 2 tbsp | 4 tbsp



Lemon-Pepper Seasoning



1 tbsp | 2 tbsp

Feta Cheese, crumbled 1/4 cup | 1/4 cup

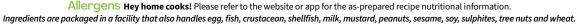


Mini Cucumber

2 | 4

White Wine

Vinegar 1 tbsp | 2 tbsp



Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, paper towels, parchment paper, shallow dish, whisk



# Roast wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut potatoes into 1/4-inch wedges.
- Add potatoes and 1 tbsp oil to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.)
- Season with salt and pepper, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway.)



## Prep tofu

- Meanwhile, pat tofu dry with paper towels.
   Using a fork, poke tofu all over, then cut into 1-inch strips. Season with salt and pepper.
- Combine breadcrumbs and half the Lemon-Pepper Seasoning in a shallow dish.
- Coat tofu all over with mayo.
- Working with one tofu strip at a time, press both sides into breadcrumb mixture to coat completely.



#### Cook tofu

- Heat a large non-stick pan over medium heat.
- When hot, add 1 tbsp oil, then tofu. (NOTE: For 4 ppl, cook in batches, using 1 tbsp oil per batch.) Pan-fry until golden-brown, 3-4 min per side.
- Transfer tofu to another parchment-lined baking sheet.
- Bake in the **top** of the oven until golden, 8-10 min.



# Prep remaining ingredients

- Meanwhile, cut cucumber into ¼-inch rounds.
- Peel, then mince or grate garlic.



## Make feta-cucumber salad

- Whisk together vinegar, remaining
   Lemon-Pepper Seasoning, % tsp (¼ tsp)
   garlic, ¼ tsp (½ tsp) sugar and 1 tbsp
   (2 tbsp) oil in a medium bowl.
- Add cucumber and feta, then toss to combine.



## Finish and serve

- Divide tofu, potato wedges and feta-cucumber salad between plates.
- Dollop yogurt sauce over tofu.

Measurements within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient