

# Vegan Tofu Tandoori

## Ingredients

- 1 cup plain vegan yogurt
- 2 Tbsp lemon juice
- 2 cloves garlic, crushed
- 1 tsp ginger root, crushed
- 2 tsp garam masala
- 1 tsp paprika
- 1 tsp salt
- 1/2 tsp turmeric
- pinch cayenne
- 1 lb extra firm tofu, pressed and cubed

## Directions

In a large bowl, whisk together the yogurt, lemon juice, garlic, ginger, garam masala, paprika, salt, turmeric and cayenne. Add water to thin out if necessary. Add tofu cubes and gently fold into the marinade. Cover and marinate in the refrigerator for 2 to 8 hours.

Preheat oven to 400°F. Carefully transfer the focus to the rack of a roasting pan, trying to keep the marinade on the tofu. Bake for 25 to 30 minutes, or until the tofu is golden brown and crispy. If your oven has a broiler, turn the oven to broiling and broil for 3-5 minutes. Serve.

<http://www.marga.org/food/int/india/tofu.html>