

MARINATED TOFU

1 pound Vermont Soy extra firm tofu, cut into 1 inch cubes
1/4 cup olive oil
1/2 teaspoon salt
1/2 teaspoon black pepper
1 teaspoon soy sauce
2 Tablespoons apple cider or balsamic vinegar
1/2 Tablespoon oregano
1 Tablespoon basil (or other fresh herbs of your choice)

Mix oil, vinegar, salt, pepper, soy sauce, vinegar, and herbs. Pour marinade over tofu and gently stir. Marinade in refrigerator for at least 1 hour. Serve on a bed of lettuce.



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