

# Crunchy Tofu Salad

## Ingredients:

1 (16 ounce) package firm tofu, drained and cubed  
2 tablespoons lemon juice  
6 tablespoons soy sauce, divided  
1 cup cornstarch  
2 tablespoons dry bread crumbs  
2 medium shallots, finely minced, divided  
1/2 bunch green onions, sliced, divided  
vegetable oil for pan-frying  
1/4 cup champagne vinegar  
2 tablespoons white sugar  
1 teaspoon chili olive oil  
1 (10 ounce) package mixed salad greens  
1/2 large cucumber, chopped  
1 medium tomato, chopped

## Directions:

Toss the tofu with lemon juice and 2 tablespoons of soy sauce in a small bowl, set aside to marinate.  
Combine the cornstarch and bread crumbs with 1 minced shallot and half of the green onions in a bowl. Toss the tofu with the cornstarch mixture to generously bread; reserve the remaining marinade.  
Heat about 1/4 inch of oil in a skillet over medium heat. Fry the tofu cubes on all sides until golden brown, remove to drain on a paper towel.  
Whisk together the remaining marinade with the vinegar, 4 tablespoons of soy sauce, sugar, and chili olive oil; set aside. Toss together the salad mix, cucumber, tomato, and tofu cubes in a large bowl; add the dressing and toss to combine.

Vinaigrette

Oil and vinegar to tap, taste and treasure

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