

# CHAR-GRILLED TOFU ROMESCO

A classic Spanish sauce for a flavorful tofu meal.

**by Chef Kurt Kwiatkowski**

**Featured Food:** Tofu

**Yield:** Serves 8

## Ingredients

Romesco Sauce	1 t. ground cumin
2 T. tomato puree	½ t. crushed red pepper
1 can (3.25 ounces) roasted red peppers, drained	1 t. sweet Spanish paprika
1 T. + 1 ½ t. olive oil	Char-grilled Tofu
1 t. Kosher salt	2 lb. extra firm tofu, drained
1 t. minced garlic	Oil for Grill
3 T. water	2 T. chopped fresh flat leaf parsley
1 T. sherry vinegar	2 T. crumbled goat cheese, optional (omit for vegan preparation)
¼ c. sliced almonds, roasted	
¼ c. whole wheat bread crumbs, lightly toasted	

## Preparation

Place tomato puree, red peppers, olive oil, salt, garlic, water and vinegar in a blender or food processor and blend until smooth.

Add the almonds, bread crumbs, cumin, crushed red pepper and paprika and blend again until smooth.

Cut tofu into eight triangular pieces by cutting each one-pound block in half diagonally, then slicing each piece in half through the thickness. Place on a baking sheet. Brush with romesco sauce. Let sit for at least 45 minutes.

Preheat oven to 350°F. Heat a lightly-oiled ridged grill or grill pan over moderately high heat until hot, but not smoking.

Place tofu pieces on grill and cook until grill marks appear, for two or three minutes. Turn carefully and continue cooking for another two or three minutes.

Place grilled tofu pieces in a single layer in an oven-safe dish. Top each with a spoonful of romesco sauce. Bake for eight minutes or until sauce is hot and bubbly.

Remove from oven.

Serve garnished with parsley. Sprinkle with goat cheese if desired.