



CREAMY TOFU SALAD LETTUCE WRAPS

GLUTEN FREE | LOW-CARB | VEGETARIAN

Ingredients

organic, extra firm tofu
1/4 Cup white onion, diced
1/4 Cup celery, diced
1/4 Cup dill pickles, diced
1/2 Cup mayo
1/2 Cup sour cream
juice from half a lemon
oil
turmeric
garlic salt
paprika
pepper
romaine lettuce leaves
diced tomatoes (for garnish)

How-To

Drain the tofu: thin by half by slicing along the middle, then place on a plate lined with paper towels. Cover with more towels and put a plate on top of that. Place something heavy on the top plate and let sit for 15 minutes. The general idea is that you're pressing out as much fluid as possible.

Meanwhile, sauté the onions in oil over medium heat until they just start to turn translucent. You don't want them completely soft, but not crunchy. In a large bowl, combine onions with celery and pickles. Set aside.

In another bowl, mix the mayo, sour cream and lemon juice with pepper to taste. Set aside.

Once the tofu is drained, chop into bite-size pieces. Season liberally with the turmeric, garlic salt and paprika. Don't hold back! You want the tofu to be completely covered. Next, sauté the tofu over medium heat, turning as it browns. Cook until browned on all sides.

Finally, mix the cooked tofu with the veggies and add the sauce. Scoop onto lettuce leaves and top with diced tomatoes. Enjoy!