SCRAMBLED TOFU

Try our scrambled **TONZU TOFU** with your next big brekkie – a truly tasty alternative to your usual scrambled eggs. Add fresh mushrooms and herbs for something different and delicious!

INGREDIENTS

- 300g **TOFU**
- Tamari (or Soy Sauce) to taste

Herby Scramble Variation

- Tamari (traditional Japanese soy sauce) to taste
- 4-6 Mushrooms sliced
- Pinch of dried herbs: Oregano, Basil, Rosemary, Sage, Thyme
- Pinch of Cayenne Pepper (optional)

SERVES	PREP	COOK	TOTAL TIME
2	8 MINS	2 MINS	10 MINS

METHOD

1. Crumble the **TONZU TOFU** into a pan on a medium heat.
2. Sprinkle with Tamari and cook until heated through.

Herby Scramble Variation

Simply add the additional ingredients to TONZU TOFU while cooking in the pan.

TO SERVE

Serve with your favourite toasted bread. Enjoy!

TOFU TIP

Don't cook too long as the tofu will get harder the longer it cooks.

Cooking for a family or group? Double the recipe with our great value **600g** pack.

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