

Tofu Wellington

Makes: 5 each

Ingredients:

Firm Tofu: 7 ½ oz

5" x 5" Puff Pastry Dough Square: 5, 2 oz squares

Eggs: 5 each

Water: ½ cup + 2 tablespoons

Vegetable Oil: ¼ cup + 1 tablespoon

Fresh Spinach: 5oz

Fresh Peeled Garlic, Minced: 1 ¼ teaspoon

Crushed Red Pepper: ½ teaspoon

Kosher Salt: Dash, to taste

Black Pepper: Dash, to taste

Instructions:

1. Cut tofu into 1.5 oz portions.
2. Season and sear tofu.
3. Lightly roll out puff pastry square.
4. Whisk egg and water together to make an egg wash. Paint onto edges of pastry squares.
5. Heat oil in a pan. Add and sauté spinach, garlic, crushed red pepper, salt and pepper.
6. Place 1.5 oz tofu in a pastry square. Top with 1.5 oz spinach mix.
7. Fold edges over on tofu so they all touch.
8. Bake in 350°F oven for 20-25 minutes.