



grilled pomegranate balsamic tofu salad

cook time:
5

prep time:
15

featured product:
butter, plus!

these pomegranate balsamic-marinated tofu skewers are a plant-based twist on barbecue for all to enjoy! on a bed of our butter, plus! and topped with pomegranate kernels, this salad is sure to be a sweet summery fave!



ingredients

4 servings

1 package **organicgirl? butter, plus! ?**

$\frac{3}{4}$ cup **organicgirl? pomegranate balsamic dressing**, divided

14-16oz tofu

2 Asian or other firm pears, cored and cut into wedges

$\frac{1}{4}$ cup pomegranate kernels

substitutions

? *substitute with* **butter, baby!**

directions

1. cut tofu lengthwise and place on a kitchen towel. place a cutting board on top and weight with a few cans (or whatever you have on hand) for 20 minutes.

https://iloveorganicgirl.com/wp-content/uploads/2019/05/OR2020_Microvid_Tofu_Salad_1_sq.mp4

2. slice tofu into about 2" squares and arrange in a baking dish.

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3. coat tofu with $\frac{1}{2}$ cup dressing. cover and refrigerate at least 1 hour and up to overnight. thread marinated tofu and pears onto skewers.

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4. in a lightly oiled grill pan or skillet over medium-high heat, cook skewers until tofu is browned on all sides, 2-3 minutes per side.

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5. in a large bowl toss lettuce with remaining $\frac{1}{4}$ cup dressing. divide lettuce between serving plates, top with tofu skewers, and sprinkle with pomegranate kernels.

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