Scrambled Tofu - Vegan

Prep Time: 10 minutes Serving Size: 2

Cook Time: 5 minutes

Calories per serving: 305

Total Time: 15 minutes

Fat per serving: 7 grams

Ingredients

1 (12-ounce) package firm tofu

- 1 teaspoon vegetable broth, Trader Joe's Low Sodium
- 3 cups kale, chopped
- 1 small onion, chopped
- 1 medium green bell pepper, chopped
- 1 large tomato, diced
- 1 tablespoon oregano
- 21-seasoning salute (no-salt seasoning), to taste

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Instructions

- 1. In a skillet over medium-high heat, place vegetable broth, onion, kale, bell pepper, and tomato. Stir occasionally.
- 2. Wrap the tofu in a pepper towel and squeeze out the water, then crumble it into the skillet with the vegetables.
- 3. Cook until tofu is golden brown. Top with oregano and 21 seasoning.

Notes

Nutrition facts (per serving): Calories: 305, from fat: 40, total fat: 7g, cholesterol: 0mg, sodium: 218mg, total carbohydrate: 45g, fiber: 10g, sugar: 0g, protein: 24g.