



Herbed Tofu Cubes

- 1 cup olive oil
- ¼ cup lemon juice
- 2 tablespoons scallions, minced
- 1 clove garlic, minced
- 2 teaspoon basil, crumbled
- 1 pound firm Wo Chong tofu, cut into 1-cubes

Directions

In a 1 quart jar, combine oil, lemon juice, scallions, garlic, and basil
Cover jar, and shake well.

Pour mixture over tofu cubes, and marinate overnight in refrigerator
Serve cubes over salad, cook with vegetables, or eat as is.