

Tofu Scramble

Ingredients:

1 tbsp olive oil
1 block of extra firm tofu, pressed
1/4 cup chopped onion
1 diced jalapeño
1 diced tomato
2 cups of chopped dark leafy greens,

1/4 cup nutritional yeast

1 tsp garlic powder

1 tsp turmeric

1/4 tsp salt & pepper to taste

Instructions:

- 1. Start by heating 1 tbsp olive oil on medium heat in a large skillet.
- 2. Add tofu to skillet and break it up with a wooden spoon.
- 3. Mix nutritional yeast, garlic powder, and turmeric then sprinkle over tofu.
- 4. Add onion, jalapeno, and tomato. Cook for about 5 more minutes.
- 5. Add chopped greens, salt & pepper then turn off heat.