



Roasted potatoes and tofu

NIBBLEDISH CONTRIBUTOR

Ingredients

- potatoes - fresh tofu (firm) - garlic - lemon - fresh rosemary - extra virgin olive oil - salt - pepper

Instructions

1. Peel and chop thin the garlic. 2. Wash and chop the rosemary. 3. Crunch the garlic and the rosemary in a mortar together with lemon ject. 4. In a pyrex put the olive oil plus the garlic, rosemary, and lemon zest. 5. Wash and dice the potatoes. 6. Put the potatoes in pyrex, add salt and mix well. 7. Dice the tofu in big cubes. 8. Add the tofu to the pyrex and add some salt. 9. Put in the oven for at least 30-40 min in medium heat or until well roasted.