Baked Tofu Hot Wings

NIBBLEDISH CONTRIBUTOR

Ingredients

1 brick of extra firm tofu, sliced
1/4 to 1/3 cup Frank's Red hot (or other hot wing sauce)
1/2 tbs olive oil
Fresh cracked pepper
2 pinches of salt
1 pinch of dried cilantro
1 pinch granulated garlic

Instructions

My friend and I were craving some of these amazing vegan hot wings from a local hot spot, but were unable to make it out there, so I decided to try and make some myself.

To prepare the tofu:
Wrap in a tea towel or several paper towels, and place something heavy on top. (I used a half full gallon of water, but you can use a large can of tomatoes or anything else that might weigh it down). Let it sit for about 30-45 minutes.

Cut into long slices. Pat each slice dry with a paper towel. Toss with olive oil and hot sauce. Lay flat in rows on a baking sheet lined with parchment paper and sprinkle with pepper, salt, cilantro, and garlic.

Bake on the middle-lower rack on the low broil setting for about 30 minutes. When top side is crispy, flip over and bake for about 10 minutes more, or until both sides are crispy.

Toss again with hot wing sauce and serve with ranch or other favorite dipping sauce.

Enjoy!