



Charred Tofu and Tomato Pasta salad

NIBBLEDISH CONTRIBUTOR

Ingredients

1 block of tofu -1 normal box of Multigrain penne -fresh cilantro -1/2 cup tomato sauce or canned tomatoes -1 sploosh of shiraz -1 tsp. salt -2 tbsp. Soy Garden -2 tbsp olive oil

Instructions

Snowmobiling across McGregor Bay to a cookout on the ice inspired this hot or cold pasta salad. It's easy to stuff a pack of tofu in your sack with a bottle of vino or two and grill it over a campy fire. I was missing that charred tofu taste, craving it this afternoon. This light and smokey tasting pasta salad will go well with any type of red wine you like, though I recommend shiraz for this one. Start a fire on the outdoor grill/ wood fire Walk out the door with a glass of wine and set the block of tofu on the fire (over a grill or cake cooler) Drink some wine and enjoy the fire. Return inside and fill a large pot with water to boil for the pasta and the salt, turn the stove on high and set the pot on the "On" burner. Take a bundle of Cilantro, wash it, and tear it up. Toss it into the pot of water. Save a little bit for the tofu and set the extra cilantro aside. Add 2 tbsp. Soy Garden to the water Go do some office work for 10 min. Return to the tofu on the fire and remove it from the fire. Add penne/ pasta into the boiling water. In a seperate pan, add charred tofu, tomato sauce, cilantro, a sploosh of wine, and a pinch of salt. Let this simmer on high until most of the liquid evaporates. This should be a relatively dry mixture. Remove cooked pasta from the stove and drain. Return it to the cooking pot. Then add 2 tbsp. olive oil and stir until well coated. Add the Charred tofu/ sauce mixture to the pasta. Enjoy cold or hot and with wine.