



Sesame Tofu with Beetroot & Feta

Ingredients:

- **Our Foodie's Choice Range: Roast Pumpkin, beetroot, sweet potato and feta salad.**
- Firm Tofu
- Black & White Sesame Seeds

Tofu Marinade:

- ½ cup soy sauce
- ¼ cup honey
- 1tbsp sesame oil
- ½ chopped chilli
- 2 cloves chopped garlic

Method:

1. Create the marinade mix and marinate the firm tofu for at least 2 hours.
2. Fry the tofu in a non stick frying pan over a medium heat and while they are cooking, sprinkle with sesame seeds.
3. When they are nicely glazed serve with our **Foodie's Choice Range: Roast pumpkin, beetroot, sweet potato and feta salad.**

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