



Ingredients

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| 1 pkg. Extra Firm Tofu | 1 Tbsp. Vegetable Oil (for sauce) |
| 1 tsp. Onion Powder | 2 Tbsp. Vegetable Oil (for baking sheet) |
| 1 Tbsp. Nutritional Yeast | 1 ½ tsp. Liquid Smoke |
| 3 Tbsp. Tamari | 1 tsp. Vegan/Gluten Free Worcestershire |
| 1 ½ Tbsp. Maple Syrup | |

Directions

- 1 Press the tofu, make sure to get all excess water out
- 2 Thinly slice the tofu
- 3 Preheat oven to 400°F (190°C)
- 4 Mix the onion powder, nutritional yeast, soy sauce, maple syrup, vegetable oil and liquid smoke. Pour over tofu slices and marinate for a few minutes.
- 5 Place tofu slices on a lightly oiled baking pan.
- 6 Bake 15 minutes OR UNTIL THE TOFU IS CRISPY.