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Tofu Steaks With Blistered Tomatoes

Ingredients

1/2 cup brown rice
1 block extra-firm tofu
3 tsp grapeseed or canola oil
1/2 tsp chili powder
1/2 tsp salt
1 pint cherry tomatoes
1/4 tsp black pepper
1/4 cup chopped basil

Directions

1. Place rice, 1-1/4 cups water, and a pinch of salt in a medium saucepan. Bring to a boil, reduce heat to medium-low, and simmer covered until rice is tender, about 25 minutes. Set aside, covered, for 5 minutes. Drain any excess water, then gently fluff with a fork.
2. Build a medium-hot fire in a charcoal grill, or heat a gas grill to medium-high. Grease grill grates.
3. Place tofu block on a cutting board between several layers of paper towel. Press gently to extract excess liquid. Upend tofu and slice lengthwise into two slabs. Brush both sides with 2 teaspoons oil and season with chili powder and salt.
4. Grill tofu until golden and grill marks appear, about 4 minutes per side. Give the tofu a 90-degree turn halfway through cooking each side for a nice crosshatch pattern.
5. Toss tomatoes with 1 teaspoon oil, 1/4 teaspoon salt, and 1/4 teaspoon black pepper. Thread tomatoes on skewers or use a vegetable grill basket. Grill until tomatoes are tender and shrivelled, about 5 minutes, turning at least once.
6. Place cooked rice on serving plates and top with tofu steaks, grilled tomatoes, and freshly chopped basil.

