

Ingredients

Yield: 2 to 4 servings

- 1(14- to 16-ounce) package firm or extra-firm tofu, drained
- 2tablespoons tamari or reduced-sodium soy sauce
- 1tablespoon vegetable oil, plus more for baking sheet
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- 2tablespoons cornstarch

Preparation

1. Step 1

Arrange a rack in the middle of the oven and heat to 400 degrees.

2. Step 2

Remove excess moisture from your tofu by placing it between two clean kitchen towels or paper towels on top of a cooling rack or cutting board in the sink, and then placing another flat heavy thing on top such as another heavy cutting board, a cast-iron skillet, or both. Allow the tofu to drain for at least 10 minutes.

3. Step 3

In a medium bowl, combine the tamari, oil, and garlic and onion powders, and whisk to combine. Cut your pressed tofu into equal-sized pieces ($\frac{3}{4}$ - to 1-inch cubes). Place the tofu into the bowl with the tamari mixture and toss, making sure the tofu is evenly coated. Sprinkle the cornstarch over and toss until the cornstarch is no longer powdery and has adhered to the tofu.

4. Step 4

Lightly oil a metal baking sheet and arrange tofu pieces in one layer. Bake for 25 to 30 minutes, using a thin metal spatula to flip halfway through, until browned and crispy on the edges. Allow to cool for about 3 minutes before biting into them, as they will be very hot. Use immediately or cool completely and store in an airtight container in the fridge for up to 5 days.