

VEGAN BACON

Ingredients

- 2 tablespoons low-sodium soy sauce
- 1 tablespoon toasted sesame oil
- 1 teaspoon smoked paprika
- 1 teaspoon maple syrup
- 4 large (8.5-inch) rice paper wrappers
- 4 ounces super-firm tofu, drained, patted dry and crumbled

Directions

Step 1

Position a rack in the middle of the oven and preheat to 300 degrees. Line a large sheet pan with parchment paper.

Step 2

In a small bowl, whisk together the soy sauce, sesame oil, smoked paprika and maple syrup until combined. Lay the rice paper sheets on the lined sheet pan and use a pastry brush to thoroughly brush each sheet with the marinade on both sides.

Step 3

Scatter the tofu crumbles onto two of the rice paper sheets, spreading them evenly and leaving a 1-inch border. Top each with one of the remaining rice paper sheets. Let sit until the rice paper softens enough to stick, 5 to 10 minutes, then press around the edges to seal as much as possible. Use a large knife or kitchen shears to cut each sheet into 6 strips and press the edges again to seal.

Step 4

Carefully transfer the strips to the lined sheet pan and bake for 20 minutes, or until the ends start to crisp. Flip the strips and bake for another 20 minutes, or until they are very crisp on the ends and are firm and dry to the touch in the middle. Remove the sheet pan from the oven and let the strips cool on the pan.