



COOKING PASSION SINCE 1877

VEGAN SCRAMBLED TOFU ON SOURDOUGH

Cooking Method: Induction hob level 5 for 6 minutes **Prep Time:** 15 minutes **Serves:** 2



INGREDIENTS

4 slices of **sourdough bread**
200g tofu, drained
1 tsp turmeric
1 tsp olive oil
40g tinned butter beans, drained well
1 ripe avocado, mashed
2 tsp paprika
Salt and pepper
Juice of ½ lemon
Sprinkle of chopped chives

Allergens highlighted in **bold**.

PREPARATION

1. Drain the liquid from the pack of tofu, and mash half in a bowl so it starts to look like scrambled egg. Place in a pan with the olive oil, turmeric and seasoning. Cook until a yellow colour for roughly 6 minutes.
2. Meanwhile, place the slices of sourdough in the toaster or under the grill. Be careful not to burn them.
3. Remove the stone and skin from the avocado. Place in a bowl along with the butter beans, lemon juice, 1 tsp paprika and seasoning. Mash together, leaving some texture.
4. Spread the avocado mixture on the toast, top with the scrambled tofu and garnish with 1 tsp of paprika and fresh chopped chives.

