

Chargrilled Aubergine and Chilli Tofu

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This delicious tofu dish has lots of different flavours - smokiness from the chargrilled aubergines, creaminess from the tofu, spice from the chilli and fragrance from the fresh basil. Serve with grilled bruschetta or ciabatta rolls.

Ingredients:

5 small aubergines
225g firm tofu
3 fresh green chillies
4 garlic cloves
1 tbsp. freshly chopped coriander
1 small onion
2 tbsp. lime juice
3 tsp. brown sugar
Handful freshly chopped basil
1 tbsp. oil
Salt and pepper

Directions:

1. Preheat the BBQ for a high heat. Lightly oil the cooking grate and then grill the aubergine on all sides until blackened and charred, around 15 minutes. Remove from the heat and place on a rack to cool, then thinly slice.
2. Place chillies, garlic, coriander, onion, lime juice and sugar into a blender. Process until smooth.
3. Heat oil in a frying pan. Add the chilli mixture and fry for a couple of minutes until fragrant. Add the tofu, half of the basil and aubergine. Stir gently and cook until the tofu is heated through then garnish with the rest of the basil.

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