



Sheet Pan Jamaican Jerk Tofu

Recipe By SCOTT CULPEPPER

SERVES: 4

DIRECTIONS:

- ☐ 4 large cloves of garlic, *minced*
- ☐ 2 tsp. fresh ginger, *minced*
- ☐ 1½ large sweet potatoes, *cut into bite-sized pieces*
- ☐ 2 large sweet apples, *cored and cut into bite-sized pieces*
- ☐ 1 medium red onion, *cut into small wedges*
- ☐ 2 medium green bell peppers, *seeded and cut into ½ inch pieces*
- ☐ 2 (16 oz.) containers firm tofu
- ☐ 4 tbsp. olive oil
- ☐ 2 tbsp. apple cider vinegar
- ☐ 3 tbsp. Jamaican jerk seasoning (dry rub), *divided*

DIRECTIONS:

- ☐ 1. Preheat oven to 400°F.
- ☐ 2. In a bowl, combine olive oil, apple cider vinegar, 2 tbsp. jerk seasoning, garlic, and ginger.
- ☐ 3. Drain tofu and cut into ½ inch strips. Sprinkle the remaining jerk seasoning over the tofu strips.
- ☐ 4. Combine vegetables and apples together in a large mixing bowl.
- ☐ 5. Pour marinade over the mixture and mix to coat.
- ☐ 6. Pour mixture onto a large baking sheet and place tofu on top, mostly in the center of the dish.
- ☐ 7. Bake on the center rack for 40 minutes or until sweet potatoes are cooked through, stirring vegetables half way through. Serve.

Fill tortillas with leftovers for a second meal!

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!