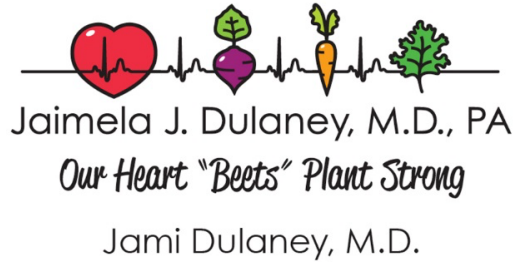


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BBQ Tofu Cauli Lettuce Wraps

Ingredients:

- ½-1 head of cauliflower broken into florets & lightly steamed
- 1 block extra firm/firm tofu, broken into crumbles

(RUB)

- 2 tsp paprika
- 2 tsp cumin
- 2 tsp chili powder
- ½ tsp smoked paprika
- ½ tsp cayenne pepper
- Black pepper to taste

(SAUCE)

- 4 Tbsp low sodium tamari
- 3 Tbsp maple syrup
- 3 Tbsp sriracha or favorite hot sauce
- 2 Tbsp tomato paste
- 1 Tbsp water

Directions:

1. Begin by lightly steaming your cauliflower florets.
2. Preheat oven to 385°F
3. Mix your rub ingredients together in a small bowl.
4. Next, place crumbled tofu and cauliflower in a large bowl – sprinkle on your rub and toss to coat.
5. Transfer seasoned tofu & cauliflower to a parchment paper lined cookie sheet. Roast for 15-20 minutes, toss & flip, then roast again for another 10-15 minutes. Remove from oven coat with BBQ sauce and place back in the oven for an additional 5-10 minutes.

Enjoy on lettuce or collard wraps!