



# Layered Tofu and Avocado Salad

For those hot, hot days when the thought of turning on the stove is too much... this vegan tofu avocado salad comes to the rescue! Creamy avocado and soft tofu pair perfectly together and the tangy, umami dressing gives this dish a powerful boost of flavor!

<b>10</b> MINUTES	<b>2</b> SERVINGS
<b>11</b> INGREDIENTS	<i>DDDDDD</i> SPICE LEVEL

# Layered Tofu Avocado Salad

## INGREDIENTS

- 1/2 package of soft tofu
- 1/2 tsp sugar
- 1/4 tsp salt
- 1 ripe avocado
- 2 cloves garlic, grated
- 2 tbsp soy sauce
- 1 tsp ginger, grated
- 1 tsp sesame oil
- 1 scallion, finely chopped,
- 1/2 tsp rice vinegar
- 2 tbsp furikake seasoning

## DIRECTIONS

1. Thinly slice the tofu into small squares. Cut your avocado in half and also slice it crosswise to make slices similarly sized to the tofu slices.
2. Layer slices of tofu and avocado on a plate, alternating between each piece.
3. In a small bowl, combine soy sauce, sesame oil, rice vinegar, salt, sugar, garlic and ginger. Mix well to combine.
4. Pour sauce mixture over tofu and avocado slices.
5. Garnish with sliced scallions and furikake. Enjoy!



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