



# COLLARD WRAPS W/ MARINATED TOFU AND KIMCHI

(MAKES 3 WRAPS)

## Ingredients:

- 1 bunch collard greens
- 14oz block extra firm tofu
- ½ cup English cucumber, seeded and cut into 3" strips
- ½ cup kimchi
- ½ cup Bragg's Amino Acids or soy sauce
- 3 Tbsp unseasoned rice vinegar
- 3 Tbsp sesame oil
- 1 Tbsp sriracha

## Preparation:

1. Whisk together Bragg's, rice vinegar, sesame oil, and sriracha
2. Drain and cut tofu into 6x long pieces. Cover evenly with marinade. Set aside for 1-2 hours.
3. Drain marinade and place tofu onto a baking sheet. Bake at 375F for 20-25 minutes until tofu is browned.
4. Trim woody stems of collard leaves. Using 2 leaves at a time, slightly overlap and lay flat to form a rectangular shape.
5. Place 2 pieces of tofu, 10-12 pieces of cucumber, and 3-4 Tbsp kimchi inside each wrap. Fold sides towards center and roll leaves like you would a burrito. Continue until you have made 3 wraps. Cut in a half and serve immediately.



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