

# Vegan Scrambled "Eggs"

Serves 8

## Ingredients

- 2 blocks (14 or 16 oz) Firm Tofu (Can use soft tofu for a softer scramble)
- ½ tsp Ground Tumeric
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- ½ tsp Paprika
- 1 tsp Chile Flakes
- 1 tsp Indian Black Salt
- Freshly Ground Black Pepper
- 2 Tbsp Tahini
- ¼ Cup Nutritional Yeast
- 1 Cup Oat Milk
- Olive Oil
- Salt

## Instructions

- Squeeze the tofu to remove excess water, then crumble into chunks.
- In a bowl, mix the spices, tahini, and nutritional yeast. Pour in the milk and mix to create the sauce.
- Heat a skillet over medium high heat and add oil. Once it's hot, add the tofu and fry until lightly browned.
- Add the sauce and fold to combine. Continue cooking until desired consistency is reached. Add salt & pepper to taste.

## Notes

Indian Black Salt, or kala namak, adds the sulfury taste that egg yolks naturally contain. Sprinkling some over the top at the end will enhance the flavor.

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