



INGREDIENTS

1/2 lb. of firm tofu
2 cans of organic tomatoes
1/2 bell pepper
1 medium onion
5 cloves of garlic
1/4 cup olive oil
1 Serrano chili pepper
1/2 cup of chopped basil
1/2 cup of chopped cilantro
2 tsp cumin powder
salt & pepper

INSTRUCTIONS

Drain tofu. Cut into cubes and sprinkle 1 tsp cumin, salt and pepper over the cubed tofu. Set aside.

Chop onions, garlic, peppers. Place oil in a 3" deep skillet and slightly brown. Add chopped tomatoes and cumin powder. Simmer for about 30 minutes. Stirring often. Add the tofu and simmer another 10 minutes.

Transfer to a deep flat dish. Sprinkle with the basil and cilantro. Serve with pita bread. (You can let sit in the refrigerator overnight so that the tofu will absorb the flavor).