



Recipe Details

Recipe Name - Feta Cheese

Recipe Steps -

Ingredients

8 oz block off pumfu, can also use firm tofu (pressed to remove water)

1 1/4 Tbsp miso

2 Tbsp apple cider vinegar

2 Tbsp lemon juice

2 cloves garlic, crushed (can substitute 1 tsp garlic powder)

1 Tbsp nutritional yeast

1/2 Tbsp oregano

1/4 tsp onion powder

1/4 tsp salt

1/4 tsp pepper

Instructions

1. Press pumfu or tofu to remove excess liquid
2. While pumfu or tofu is pressing, add all remaining ingredients to a bowl, incorporate well
3. Once pumfu or tofu is dry, cut into small feta pieces, add to your mixture, toss gently to coat each piece
4. Place in a container with a lid and allow it to marinate in the refrigerator for 24 to 48 hours
5. Enjoy!

