

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!



