

Scrambled Tofu with Spinach & Vegan Feta

 Prep Time
 10 mins

 Total Time
 20 mins

 Meal Type
 Breakfast,Lunch,Side

 Contributed By
 LivingPlateR

 Source
 From The Naija Goddess

Servings

g,ml

4

Ingredients

- 1 medium onion, diced
- 1 medium bell pepper, red, diced

lb,c

- 6 oz spinach, frozen, chopped
- 2 tsp garlic powder, ground
- 1 tsp smoked paprika
- 1/2 tsp turmeric, ground
- 1 tsp black pepper, ground optional
- 14 oz tofu, extra-firm, crumbled
- 1/3 cup feta cheese, vegan, crumbled



Directions

Prep

1. Dice veggies and set aside.

Make

- 1. Add onions and bell peppers to a preheated pan over medium heat and water sauté for about 2 minutes.
- 2. Add crumbled tofu to the pan and stir well. Add all spices and mix well to incorporate thoroughly. Taste and adjust seasonings if needed.
- 3. Add in spinach and mix well. Add in the non-dairy feta cheese and mix well. Serve immediately.

Source: Nutrient data for this listing was provided by USDA Food Composition Database. Each "~" indicates a missing or incomplete value.

Nutrition information for recipes is calculated by retrieving and compiling individual food data from the USDA database. Factors such as brand selection, size of produce, and preparation can change nutrition information in any recipe. We offer this information as an estimate only.

Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*	* The percent Daily Value (DV) tells you how much a
		Total Fat 9.8g	15%	Total Carbohydrates 17g	5%	
		Saturated Fat 0.6g	3%	Dietary Fiber 7g	26%	
		Trans Fat 0.0g		Total Sugars 8g		nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
Calories per serving	211	Cholesterol Omg	0%			
		Sodium 190mg	8%	Protein 15g		
		Vitamin D 0mcg 0% · Calcium 248mg 24% · Iron 3mg 17% · Potassium 530mg 11%				

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