



Pistachio Almond Tofu

Ground pistachios and almonds give this tofu extra flavor and a delightful crunchy coating. You can have this nutty tofu as an entree for dinner, put it in a sandwich, or use it to top a salad -- it's super versatile!

Ingredients

1/2 block extra firm tofu

1/4 cup [Farm Fresh Nuts Dry Roasted Shelled Pistachio Kernels Unsalted](#)

1/4 cup [Farm Fresh Nuts Natural Ground Almond Flour](#)

1 chickpea flour egg (1/4 cup chickpea flour + 1/4 cup filtered water)

Preparation

Press the tofu for as long as you have time for. Cut into 4 pieces.

Grind the pistachio nuts in a food processor just until they are crumbs. Pour them onto a plate and mix with the almond meal.

Whisk the chickpea flour egg in a shallow bowl.

Dredge the tofu in the chickpea flour egg and shake off the excess. Press the tofu onto the pistachio/almond meal mixture and coat well.

Cook on the stovetop in a nonstick pan or bake at 350°F for 30 minutes or until golden brown.