Main dishes / Netherlands

Tofu tray bake with Belgian endive and red cabbage · Netherlands

A colourful tofu and vegetable tray bake with modern Netherlands-inspired flavourings.

Time 45 min **Servings** 4

What you'll need.

- ☐ 600 g firm tofu
- ☐ 450 g Belgian endive
- ☐ 350 g red cabbage
- ☐ 35 ml neutral cooking oil
- ☐ 15 g mild mustard
- ☐ 1 g ground nutmeg
- ☐ 10 g chives
- ☐ salt and pepper to taste

Let's make it.

01 Heat the oven to 200°C. Pat the tofu dry and cut into cubes.

02 Cut the vegetables small and briefly parboil firm varieties. Drain thoroughly.

03 Toss the tofu and vegetables with the oil and spread on a large tray. Keep leafy vegetables aside.

04 Roast for twenty-five to thirty minutes, turning halfway. Add any leafy vegetables for the final five minutes only.

05 Mix the listed flavourings into the hot dish. Check the vegetables are tender and the tofu piping hot.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-nl-06-09-8e015d0