

Oven Roasted Mock Turkey

1 package firm nigari tofu, sliced in rough 3/8" thick cutlets

1/4 cup tamari

2 tablespoons sunflower oil

1/3 cup rice vinegar

1 tablespoon agave or maple syrup

1 teaspoon garlic powder

1/4 teaspoon red chili flakes

Step 1) Preheat the oven to 375 degrees.

Step 2) Combine the tamari, sunflower oil, rice vinegar, agave, garlic and red chili flakes in a 9 x 13 inch glass baking dish.

Step 3) Slice 3/8" thick tofu cutlets at different angles to represent pieces of sliced meat. Place in the marinade let sit for 30-40 minutes.

Step 3) Bake the tofu in the marinade for 40 minutes. Remove the baking dish from the oven once or twice to turn the tofu and brown evenly. Serve with vegan mashed potatoes and gravy.



Vegan Mashed Idaho® Potatoes With Vegan Mushroom & Onion Gravy



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[Bacon-Wrapped Turkey with Green Chili-Almond Sauce with Idaho® Mashed Potatoes \(Chive, Cilantro, or Roasted Garlic Variations\)](#)

Ingredients:

- 1 ½ pounds Idaho® Russet potatoes, peeled and cut into 1-inch cubes
- 3 tablespoons non-dairy butter
- ¾ cup soy creamer or almond milk
- ½ teaspoon sea salt

Vegan Mushroom & Onion Gravy Ingredients

- ¼ cup brown rice flour
- ¼ cup sunflower oil, plus 1 tablespoon for sautéing the onion
- 1 medium yellow onion, sliced into slivers or half-moons
- 1 ½ cups sliced Bella or Crimini mushrooms
- 2 cloves garlic, minced
- 3 cups vegetable stock
- ¼ cup nutritional yeast
- ¼ cup Tamari or Soy Sauce
- 2 teaspoons chopped dried parsley
- Fresh ground black pepper and sea salt to taste

Directions:

1. Place the potatoes in a steamer basket fitted over a large pot of boiling water. Cover and steam until the potatoes are fork tender, 12 – 15 minutes.
2. Remove the basket of potatoes from the pot and set aside. Drain the water and return the potatoes to the warm pot.
3. Add the non-dairy butter and soy creamer or almond milk and salt to the potatoes. Using a masher combine the ingredients mash until smooth. Serve with vegan mushroom onion gravy.

Vegan Mushroom & Onion Gravy Directions

1. In a small bowl whisk together the brown rice flour and sunflower oil and set aside.
2. Heat a large saucepan on medium high and add 1 tablespoon of oil. When the oil is hot add the onions and cook stirring frequently until the onions begin to caramelize and brown slightly.
3. Transfer the onions to a bowl and set aside. Add the mushroom to the pan and sauté them until they begin to shrink and turn brown.
4. Add the onions back into the pan, stir to combine with the mushrooms then reduce the heat to simmer and add the vegetable stock, nutritional yeast, Tamari and dried parsley.
5. Bring to a simmer then stir in the brown rice flour and sunflower oil mixture. Stir until thickened, season with freshly ground pepper and sea salt.

Simple Vegan Stuffing

4 ribs celery
1 medium yellow onion
2- 3 tablespoons olive oil or vegan butter
9 cups dried stuffing mix
3 1/2 cups vegetable broth
1 tablespoon ground flax seed
2 tablespoons chopped fresh herbs
salt and pepper to taste



Heat the olive oil in a large skillet and sauté the onions and celery until translucent. Add the breadcrumbs, flax seed and chopped herbs, pour the vegetable broth over the mixture and stir to moisten all ingredients evenly. Place in a lightly oiled glass baking dish and baking a preheated 350 degree oven. Bake for 45 minutes covered then an additional 15 minutes uncovered or until the top becomes lightly browned.