

BBQ Tofu and Corn Confetti Salad

Vinaigrette

1 cup cilantro leaves
½ cup vegetable oil
¼ cup lime juice
¼ cup orange juice
1 Tbs. agave nectar
2 garlic cloves minced
Dash red pepper sauce

Salad

1 16oz. pkg. extra firm tofu drained, cut into ½ inch thick slices
½ cup prepared barbecue sauce
1 cup fresh or frozen corn kernels thawed
1 cup pinto beans rinsed and drained
1/3 cup diced red bell pepper
¼ cup finely diced red onion
1 head Romaine lettuce torn

To make vinaigrette place all ingredients in blender and puree until smooth. Season with salt and pepper.

To make Salad heat grill or grill pan to medium-high. Brush tofu with barbeque sauce and grill 3 to 4 minutes per side. Cool and cut into squares.

Toss tofu, corn beans, bell pepper and red onion with vinaigrette in large bowl. Toss with lettuce just before serving.