

Witches Watermelon Salad With Tofu Feta

SALAD

1 bag of spinach or rocket
1/2 large red onion, cut into thin wedges
1/2 watermelon, cut into 1" cubes
1/2 cup mint, slivered
3 Tbsp pumpkin seeds

TOFU FETA

1 pkg (340g) firm organic tofu, drained
2 garlic cloves, minced
1 Tbsp light miso
1 tsp dried oregano
3 Tbsp lemon juice
1/3 cup red wine vinegar
1/2 tsp sea salt

- 1) Press the tofu for about 30 minutes and then cut into 1/2" square cubes.
- 2) Make the feta marinade by whisking together the garlic, miso, oregano, lemon juice, vinegar and salt.
- 3) Add the tofu to the marinade, toss to coat and refrigerate for at least an hour.
- 4) Once the tofu feta is ready, add all the ingredients together in a large salad bowl. Pour remaining marinade over and toss to combine.

