



Reprinted with permission from [The Naked Cookbook](#), by Tess Ward, copyright © 2015, published by Ten Speed Press, an imprint of Penguin Random House LLC.

## **smoked tofu panzanella with figs**

Tofu is certainly a bit of a crowd divider. Often thought of as an ingredient used only by hardcore vegetarians or the more culinary brave, it tends to be underused. I am rather impartial to most varieties but a big fan of the smoked sort. I always buy organic, as nonorganic tofu is often made from genetically modified soybeans.

**2 slices sourdough**

**bread or thickly sliced gluten-free bread**

**Large handful of arugula**

**Small handful of basil leaves**

**Scant 3 cups cherry tomatoes, halved**

**7 ounces smoked tofu, cut into ¾-inch slices**

**2 large ripe figs, quartered**

**1 tablespoon extra-virgin olive oil**

**2 teaspoons apple cider vinegar**

**Sea salt and freshly ground black pepper**

**Basil Yogurt Dressing (recipe follows)**

**Serves 4 to 6**

**1** Heat a large grill pan over high heat until hot. Put the bread in the pan and place a lid on top to weigh it down. Toast until dark scorch marks appear, then flip it over and do the same on the other side. It should take 3 to 4 minutes on each side, but keep an eye on it.

**2** Put the arugula and basil into a large bowl. Add the tomatoes, tofu, and figs, then drizzle with the olive oil and vinegar. Rip the charred bread into chunks and add to the bowl. Season with salt and pepper and toss gently to mix.

**3** Serve with Basil Yogurt Dressing drizzled on top.

## **basil yogurt dressing**

**1½ tablespoons plain yogurt with live cultures**

**¼ cup basil leaves, minced**

**¼ cup extra-virgin olive oil**

**2 tablespoons apple cider vinegar**

**2 teaspoons maple syrup**

**2 garlic cloves, mashed to a pulp**

**Sea salt and freshly ground black pepper**

**Makes 1 cup**

**1** Mix all the ingredients together in a small bowl, adding salt and pepper to taste. Store in a sealed container in the refrigerator for up to 4 days.



Reprinted with permission from The [unclear] Cookbook by [unclear] © 2015, published by Ten [unclear] Press, [unclear] Penguin Random House [unclear] Photograph [unclear] 2015. By [unclear] Leth