Quinoa - an ancient grain: 3/4	Chilli Lime Tofu		
- Zest from 1 lime 2 - Bruised Cardamom Pods 1 - Small stick of Cinnamon 1/4 Tsp. Salt 1 1/3 Cup Water Rinse quinoa in cool water, drain well. Combine quinoa, lime zest, cardamom, cinnamon and salt in pot with tight fitting lid. Bring to a boil, then cover and reduce heat to low. Cook for 20 minutes, turn off heat and let stand for 10 minutes. Sweet Chilli Lime Sauce: 5 Tbsp Sugar 5 Tbsp Soya Sauce 3 Tbsp Fresh Lime Juice 3 Tsp. Red Chilli Flakes 3 - Cloves Garlic, Minced	Quinoa - an ancient grain:		
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6 - Mint Leaves, rolled and thinly sliced.	6 - Mint Lea	aves, rolled and thinly sliced.	
Wisk together all ingredients for sauce until sugar and salt are completely dissolved.			
<u>Final Prep:</u>	Final Prep:		
1 pkg 14 oz. Extra Firm Tofu			
1 bunch Collard Greens, Middle Veins Removed, Washed			
2 - 3 Tbsp Water 1 Pinch Salt			
1 Tsp. Fresh Lime Juice			
Drain tofu and cut into small triangles (cut into 8 slices, then cut each slice diagonally for 32 triangles).	I	☐ Drain tofu and cut into small triangles (cut into 8 slices, then cut each slice diagonally for 32 triangles).	
Heat non-stick skillet over medium heat. Tofu should cook without oil.	1	Heat non-stick skillet over medium heat. Tofu should cook without oil.	
Spread tofu out in one layer in pan. Using a spatula, press the tofu until the liquid squeezes out.	1	Spread tofu out in one layer in pan. Using a spatula, press the tofu until the liquid squeezes out.	
Allow liquid to boil away and tofu to turn golden brown. Repeat for both sides.	1	Allow liquid to boil away and tofu to turn golden brown. Repeat for both sides.	
After about 10 minutes of "dry" frying, turn off heat and set tofu aside.	I	After about 10 minutes of "dry" frying, turn off heat and set tofu aside.	
Stack collard leaves on top of each other and roll into cigar shape. Slice in 3/4" segments, then cut through segments to make smaller pieces.	I		
Add collards to shallow pan with the water, salt and lime juice. Cover and cook for 3 - 4 minutes until greens are steamed and tender.	1		
To finish tofu, heat the pan and the tofu over high heat, making sure the tofu is hot all the way through.	I	To finish tofu, heat the pan and the tofu over high heat, making sure the tofu is hot all the way through.	
Add sauce to coat the tofu. Keep the heat on high until sauce reduces and creates a glaze.	I	Add sauce to coat the tofu. Keep the heat on high until sauce reduces and creates a glaze.	
Arrange collards atop a bed of quinoa. Add tofu on top and drizzle with any remaining sauce from pan.		Arrange collards atop a bed of quinoa. Add tofu on top and drizzle with any remaining sauce from pan.	
Garnish with lime slices and mint leaves.	I	Garnish with lime slices and mint leaves.	
Yield: Serves 2 - 3 Comments: 1) Can be served with rice instead of quinoa.			