

# **Lifestyle Medicine**

## Recipe : Tofu Scramble & Plant Based Cheese Sauce

#### **1.** Tofu Scramble:

- Tofu
- Cumin
- Tumeric
- Fresh Pea Sprouts on Top

#### **2.** Plant Based Cheese Sauce:

- 1 sweet potato, peeled after roasting/microwaving
- 1 cup raw cashews (soaked for 30min)
- 1<sup>1</sup>/<sub>2</sub> cup water
- <sup>1</sup>/<sub>2</sub> cup nutritional yeast
- 2 tbsp tomato paste
- 1<sup>1</sup>/<sub>2</sub> tsp lemon juice
- 2 gloves garlic
- 1 tsp ground black pepper
- <sup>1</sup>/<sub>2</sub> tsp onion powder
- <sup>1</sup>/<sub>2</sub> tsp chili powder

#### **3.** Mix above in Vitamix or other high-powered blender.

### **4.** Instructions:

- Roast sweet potato and slice open
- Fill potato with tofu scramble
- Top with cheese
- Sprinkle with fresh sprouts



Recipe courtesy of: Dr. Melissa Sundermann, IHA EastBrighton Primary Care