

SPICY SCRAMBLED TOFU BREAKFAST BAP

A hearty vegan breakfast bap that is filled with all of the breakfast essentials.



PREP TIME
10 MIN



COOK TIME
10 MIN



SERVINGS
4

Ingredients

- 400g firm tofu, pressed and drained
- 60g [Blenders Sriracha](#)
- 15g tahini
- 20ml full fat oat milk
- 20g vegan butter
- 4 vegan baps
- 2 tomatoes, sliced
- 8 slices of vegan bacon
- 8 vegan sausages
- 60g [Blenders Sweet Tomato Relish](#)



Allergens

Contains Gluten, Soybeans, Mustard, Sesame



Method

1. Cook sausages and bacon according to pack instructions and keep warm.
2. Using a fork, break up the drained tofu in a bowl.
3. Combine the [Sriracha](#), tahini and oat milk in a bowl.
4. Heat a frying pan, add the vegan butter and gently heat the tofu, ensuring the sides pick up colour.
5. Add the sriracha mixture and combine with the tofu for 2 minutes until it reaches the desired consistency.
6. Slice the baps in half and place in the toaster.
7. To assemble: On the bottom half of the bap, add 2 slices of bacon and 2 sausages. Spoon on a portion of the scrambled tofu and top with a slice of tomato. Spread the [sweet tomato relish](#) on the top half of the bun and serve.

