

# Watermelon Sashimi Toastadas

*Note from Laura: These are super easy, light, delicious and energizing. The flavor profile is surprisingly amazing and a definite crowd pleaser!*






Level: Easy

Prep Time: 1 hour





Assembly Time: 15 minutes




Servings: 18-20

## Ingredients



-  18-20 organic corn toastada shells
-  1/2 small watermelon, thinly sliced squares
-  5 tablespoons non alcoholic tamari, ohsawa brand
-  12 ounce package firm tofu, liquid extracted, crumbled
-  3-5 tablespoons ume plum vinegar

## Garnish Options

-  1 bunch scallions, thinly sliced
-  1/2 bunch cilantro, rough chop
-  1/2 bunch parsley, rough chop
-  1 handful mint, rough chop

-  1/4 small red onion, thinly sliced half moons
-  3 avocados, thinly sliced and halved
-  6 limes, quartered

### **For Heat Element** (not recommended for healing)

-  jalapeño, thinly sliced pinwheels or small dice
-  red chili pepper flakes, sprinkling per toastada

### **Instructions**

✨ Remove the tofu from the package, rinse off with tap water and completely remove all excess liquid with a towel. You can place a plate or a bowl on top of the tofu to completely help drain the liquid.

✨ While the tofu is drying out, slice the watermelon and place in a flat dish. In an even layer and slightly stacked, drizzle the tamari and place in the fridge for 1-2 hours before serving.

✨ In the meantime, prepare all of your favorite garnishes and set aside in the refrigerator.

✨ When all the excess liquid is removed from the tofu, place it into a bowl, using a fork, crumble it up until it looks like “feta cheese.” Once crumbled, add the ume plum vinegar and stir well to incorporate. Taste per tablespoon for mild salty preference.

✨ Upon assembly, lay out all your ingredient in front of you for ease. Start with the toastada shell and place 6 pieces of watermelon

sashimi per shell. Add the tofu on top and in between the slices of watermelon. Top with green onions, cilantro, parsley, mint, purple onion, avocado, and squeeze lime juice on top.

✨ Serve immediately and Enjoy! 💕

*Note: Store watermelon sashimi in the fridge for up to one day. Use the remaining ingredients in salads or garnish a variety of dishes to add a pop of freshness! Blend the remaining watermelon in a juicy smoothie with mint and lime juice, or just enjoy sliced or cubed the next day or two.*