

Sundogs Tofu Benedict Florentine **(serves 4)**

Ingredients

4 English muffins (your favorite)
Earth Balance butter
1 16-oz block extra firm tofu
¼ C soy sauce + ¾ C water (for marinade)
10-16 oz fresh organic baby spinach
6 oz (or so) veggie bacon (your favorite recipe)
1 recipe Sundogs (vegan) Hollandaise Sauce (make ahead and warmed)
Paprika for garnish
Chopped parsley for garnish

Procedure

1. Prepare the tofu
 - a. Drain and press tofu for at least 1 hour.
 - b. Slice block into 12 slices.
 - c. Marinate for 1 hour. Drain and pat dry.
 - d. Bake at 375F until lightly browned on both sides, turning halfway through. Total bake time will be about 20 minutes.
2. While tofu is baking, saute rinsed/drained spinach in a small amount of olive oil; season with salt and pepper. Set aside but keep warm.
3. Cook 8 slices of veggie bacon according to package directions. Set aside but keep warm.
4. Split and toast English muffins. Butter each half. Keep warm.
5. Build! Make sure all ingredients are warm and ready to go. For each serving:
 - a. Place 2 buttered half muffins on a warmed plate side-by-side.
 - b. Top with 1 round of bacon.
 - c. Top with a layer of sauteed spinach.
 - d. Top with 1 baked slice of tofu.
 - e. Generously ladle warm Hollandaise sauce over each assembled muffin.
 - f. Sprinkle paprika.
 - g. Garnish with parsley.