

Mosaic Salad



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- 1 (14- to 16-oz.) block of firm tofu, drained (*or thicker*)
- 1 (15-oz.) can red kidney beans, rinsed and drained
- 1 (10-oz.) pkg. frozen cut green beans,
thawed and drained
- 1 cup carrots, diced
- 1/4 cup fresh parsley, minced
- 1/4 cup Kikkoman® soy sauce
- 3 Tbsps. vegetable oil
- 2 Tbsps. fresh lemon juice
- 4 tsps. sugar
- 1 1/2 tsps. dried basil, crumbled
- 1 clove garlic, pressed

Cut tofu into 1/2-inch cubes; drain well on several layers of paper towels. Combine tofu with kidney beans, green beans, carrots and parsley in large bowl; set aside.

In separate bowl, blend soy sauce, oil, lemon juice, sugar, basil and garlic. Pour dressing over tofu and vegetables. Toss gently to coat. Cover and refrigerate for 30 minutes.

Makes 4 servings.