

Piri-Piri Tofu Skewers

Swick

Makes 16 skewers | Active Time: 1 hour 20 minutes | Total Time: 3 hours

Chef's Notes

Bird's eye chiles: Substitute Thai chiles, serrano chiles or other varieties based on availability or your desired heat level.

Step 1: Roasting the Peppers for the Sauce

- 16 oz (450 g) red bell peppers

Method 1: Roast the peppers over the flame of a gas stovetop until the skin is charred. Turn every few minutes to ensure even charring. Then, place the peppers in a bowl and cover tightly with plastic wrap. Allow to sit for about 20 minutes. Using paper towels, wipe off the charred skin.

Method 2: Broil the peppers in the oven until charred. Turn every few minutes to ensure even charring. Then, place the peppers in a bowl and cover tightly with plastic wrap. Allow to sit for about 20 minutes. Using paper towels, wipe off the charred skin.

Method 3: Roast the peppers in a 450°F (230°C) oven for approximately 20 minutes. Once cooled enough to handle, remove and discard the skins.

Step 2: Making the Sauce

- 1 tsp oil
- 8 oz yellow onion, diced
- 4 cloves garlic
- ½ tsp black pepper
- 1 tbsp dry oregano
- 1 tsp paprika
- 3 each bird's eye chiles
- ¼ cup apple cider vinegar
- 1 tbsp lemon juice
- 2 tsp lemon zest
- 1 tsp salt

While the peppers are roasting, add olive oil to a pan on medium heat and sweat the onion and garlic, about 3-4 minutes.

Add the black pepper, oregano, and paprika and cook for an additional minute.

Add the roasted peppers and onion-garlic mixture to a blender or food processor, along with the bird's eye chiles, vinegar, lemon juice, lemon zest, and salt. Blend to a smooth, semi-thick sauce.

Transfer sauce to your original pan and cook on medium-low heat for 10-15 minutes, until the sauce has reduced slightly. Adjust the salt, as needed.

Once cooled, transfer sauce to an airtight container. Store in the refrigerator for up to 1 week, or freeze for later use.

Step 3: Soaking the Skewers

If you are using bamboo skewers, soak them in water for 30 minutes. Skip this step if using metal skewers.

*The recipe yield of 16 skewers is based on 7" skewers.

Step 4: Cooking the Skewers

- 1 lb extra firm tofu
- 10 oz onion, 1" cubes
- 12-15 each white mushrooms, medium size
- 8 oz green pepper, 1" squares

Prepare the tofu by pressing and draining, as needed, then cutting into 1-inch cubes. Marinate the tofu in the sauce for at least 1 hour, or overnight.

For the mushrooms, choose white or baby portobella varieties that are similar in size or cut them in half or in quarters to create pieces that are approximately the same size as the other ingredients.

Place the tofu and vegetables on the skewers, alternating ingredients for an eye-appealing presentation.

Method 1: Place a grill pan over medium-high. Once heated, place the skewers on the grill pan for 8-10 minutes, turning to ensure all sides are cooked.

Brush skewers with leftover marinade as they cook.

Method 2: The skewers can also be broiled in the oven at 400°F (200°C) for 20 minutes

Brush skewers with leftover marinade as they cook

Method 3: Cook the tofu and vegetables without the skewers, in a pan on the stovetop.

Add some leftover marinade to the pan.

Note that if using hot chiles, the volatile compounds may cause irritation when heated. It is recommended to cook this dish in a well-ventilated space.