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## *Grilled Curried Tofu With Sweet and Spicy Tamarind Chutney*

**Prep Time:** 20 mins

**Cook Time:** 6 mins

**Total Time:** 26 mins

### **Ingredients**

- ❖ 1 cup(s) tamarind concentrate
- ❖ 10 small dates, pitted and whole, coarsely chopped, (about 2 1/2 ounces)
- ❖ 2 tablespoon agave syrup
- ❖ 1 teaspoon ginger, fresh, finely grated
- ❖ 1/2 teaspoon cumin, ground
- ❖ 1/2 teaspoon salt, divided
- ❖ 1/4 teaspoon pepper, cayenne, (optional)
- ❖ 2 package(s) tofu, extra-firm, water-packed, drained, 14-ounce packages
- ❖ 1 tablespoon canola oil, or grapeseed oil
- ❖ 1 teaspoon curry powder
- ❖ 1/4 teaspoon pepper, black ground

### **Preparation**

1. Preheat grill to high.
2. Blend tamarind concentrate, dates, agave syrup, ginger, cumin, 1/4 teaspoon salt and cayenne (if using) in a blender until smooth.
3. Cut each block of tofu crosswise into eight 1/2-inch-thick slices. Lightly brush each slice with oil and season on both sides with a light sprinkle of curry powder, the remaining 1/4 teaspoon salt and pepper.
4. Oil the grill rack (see Tip). Grill the tofu slices until golden and heated through, 2 to 3 minutes on each side. Serve hot with the tamarind chutney for dipping.

