

Sheet Pan BBQ Tofu

Sheet pan BBQ tofu cooks up with crispy, jagged edges, and a crunchy coating with bold, smoky flavors, before it's tossed with a sticky blanket of sauce.

Ingredients

14 to 16 ounces extra-firm tofu, drained and patted dry
1 1/2 teaspoons paprika
1 teaspoon ground cumin
1 teaspoon chili powder
1 teaspoon garlic powder
1/2 teaspoon kosher salt
1/4 teaspoon smoked paprika
1/4 teaspoon freshly ground black pepper
1 1/2 tablespoons olive oil, plus more for the baking sheet
1/4 cup barbecue sauce

Instructions

1. Wrap the block of tofu in a few layers of paper towels, then set on a dinner plate or cutting board. Weigh it down with a heavy object like a skillet, pot, or large can while the oven preheats. Tear the tofu into bite-sized pieces.
2. Arrange a rack in the middle of the oven and heat to 425°F. Lightly coat a rimmed baking sheet with olive oil.
3. Meanwhile, place the sweet paprika, cumin, chili powder, garlic powder, salt, pepper, and smoked paprika in a medium bowl and stir to combine. Pour in the oil and stir to combine. Add the tofu and gently stir to evenly coat. Place the tofu in a single layer on the prepared baking sheet.
4. Roast, stirring every 10 minutes so it cooks evenly, until the tofu is crisp all over, 30 to 35 minutes total. Drizzle the tofu with the barbecue sauce and toss to combine.

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