**Chikn Salad**

Servings: 6-8

Prep Time: 15 Minutes

Cook Time: 1 Hour

Total Time: 1 Hour 30 Minutes

Equipment Needed:

Measuring Utensils, Baking Pan, Parchment Paper, Food Processor, Spoon, Bowl

Ingredients:

1 pound Tofu, extra firm, dried

1 Cup Onions, diced

1 Cup Red Bell Peppers, diced

1 Cup Green Bell Peppers, diced

1 Cup Green Olives with Pimientos, chopped

1 Tablespoon Garlic Powder

1/4 teaspoon Sea Salt (OR) Pink Himalayan Salt

1 teaspoon Paprika (OR) Smoked Paprika

2 Tablespoons ChikN Style Seasoning (OR) Montreal Chicken Seasoning

1 teaspoon Celery Seeds

1 teaspoon Lemon Juice

2 shakes Cayenne

8 Tablespoons Vegan Mayonnaise, to taste

Directions:

1. Cut Tofu into 1/4 inch slabs. Rub the Chikn Style Seasoning all over the tofu slabs, front and back.
2. Bake the tofu at 350 degrees in the oven on parchment paper on a baking sheet for 1 Hour, flipping them over at the halfway mark.
3. Once the tofu is done, remove it from the oven and allow it to cool for 10 minutes.
4. Blend the cooked tofu in a food processor, leaving some like chicken strip texture.
5. Place the cooked tofu in a large bowl along with all ingredients (except for the Vegan Mayo) with a spoon.
6. After all ingredients are thoroughly mixed, add the Vegan Mayo, incorporating all the flavors.
7. Store the Chikn Salad in an airtight container in the refrigerator until ready to serve.
8. Eat & Enjoy!