Ingredients

* 4 16oz packages silken tofu – drained and crumbled
* 6 TBS olive oil
* 3 onions, diced
* 6 summer squash – diced
* 2 heads broccoli, diced
* 1 head garlic - minced
* 4 TBS fresh ginger – finely grated
* 2 TSP turmeric
* 1 TBS cumin – ground
* 1 lb. baby spinach
* 2 bunches scallions – white and light green parts – thinly sliced
* Salt and pepper to taste
* Spice blend (optional)

Procedure

1. In a dry nonstick pan over medium heat, toast cumin until fragrant, about 1 minute. Remove from heat, place in mortar and pestle, and grind into sand texture.
2. Spread the tofu on paper towels to drain for ≈20 minutes.
3. Meanwhile, heat oil until simmering in a large frying pan.
4. Add onions, squash, broccoli, and cook over medium heat, stirring occasionally until browned (≈12 minutes).
5. Add ginger and garlic before continuing to cook until fragrant (≈30 seconds).
6. Stir in tofu and cook over medium heat until warm (2 minutes).
7. And the spinach and scallions and cook until the spinach is wilted, stirring occasionally.
8. Season to taste with salt and pepper, and provide an extra spice blend *on the side* for optional personalization during service.