

David's Cheezy Pleazy Spread

1 tub firm tofu, 14 oz.

½ cup natto blended until smooth and creamy

½ C chopped parsley

½ C chopped green onion

½ C roasted walnuts, coarsely broken

1 tsp. onion granules

1 TBSP. white miso, or more to taste

1. Cut the block of tofu in half. Bring a pot of water to boil. Add the tofu, return to a boil and shut off the heat. Let the tofu sit in the hot water for 5 minutes. Drain and press out excess water.

Crumble by hand.

2. Place all the ingredients in a bowl. Mash together with a fork or masher until well-blended and creamy.