

Vegan Greek Sheet Pan Dinner

Prep Time: 15minutes mins

Cook Time: 40minutes mins

Total Time: 55minutes mins

Servings: 4

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Ingredients

For the Greek Seasoning:

- 2 tablespoons olive oil
- 1 lemon juiced (about 3 tablespoons)
- 4 cloves garlic minced or pressed
- 1 tablespoon dried oregano
- 1 teaspoon dried basil
- 2 teaspoons Dijon mustard
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper

For the Veggies & Tofu:

- 1 (350g/ 12.3oz) block extra-firm tofu drained, and torn into bite-sized pieces
- 1 medium zucchini cut into half moons
- 1 bell pepper (any color), sliced
- 1 medium red onion thickly sliced
- 1 pint cherry or grape tomatoes (2 cups), left whole
- $\frac{1}{2}$ cup kalamata olives (pitted if preferred)
- $\frac{1}{4}$ cup vegan feta crumbled
- **Optional for serving:** cooked rice, warmed pita bread, vegan tzatziki, hummus, roasted potatoes, fresh oregano, or parsley

Instructions

0. Preheat the oven to 400°F (200°C).
0. In a small bowl, add all of the Greek Seasoning ingredients, stir and set aside.
0. On a large baking sheet, spread the tofu, zucchini, bell pepper, red onion, and cherry tomatoes. Drizzle the Greek Seasoning mixture over top and use your hands to toss the ingredients well until everything is well coated in the seasoning.
0. Bake for 35-40 minutes, stopping to stir halfway through, until everything is cooked and golden brown in some places. Remove from the oven then sprinkle over the olives and vegan feta. Serve hot alone or with cooked rice, warmed pita bread, vegan tzatziki, hummus, roasted potatoes, fresh oregano, or parsley, if desired.