Black Bean, Tofu, and Miso Salad

**INGREDIENTS**
- 4 cups cooked black beans (1 1/2 cups dry cooked in 4 cups water) or 2 14 oz. cans
- 1 pound extra firm tofu, cut into 1 inch cubes or rectangles
- 3 tablespoons olive oil
- 2 red peppers, seeds removed and diced small
- 2 bunches scallions or 1 large leek, washed and sliced
- 1/2 cup miso
- 1 1/2 cups rice vinegar (or apple cider vinegar)
- 1 tablespoon red pepper flakes (if you are concerned about spiciness, leave these out and add at the table)

**DIRECTIONS**

1. Cool and rinse beans. Set aside.

2. Heat oil to medium heat, gently fry tofu in oil until nicely browned, turning with a spatula or tongs to brown on all sides.

3. Combine tofu with beans, peppers and scallions. Mix miso, vinegar and red pepper flakes. Dress bean mixture with miso sauce.

_Serves 10 to 12_