Tofu Feta Cheese

INGREDIENTS

- 9.7 ounces firm tofu
- 1/4 cup lemon juice
- 1/2 cup water
- 1/2 cup apple cider vinegar
- 1 tbsp oregano

Directions:

1. Press the tofu to extract excess water.
2. Cut the tofu into cubes.
3. Mix all the marinade ingredients in a bowl or a container (the lemon juice, water, apple cider vinegar and oregano), add the tofu, cover and refrigerate for at least 2 hours. It will taste better 2 or 3 days later.