

# UC Creativity Prompt

*2. Every person has a creative side, and it can be expressed in many ways: problem solving, original and innovative thinking, and artistically, to name a few. Describe how you express your creative side. Things to consider: What does creativity mean to you? Do you have a creative skill that is important to you? What have you been able to do with that skill? If you used creativity to solve a problem, what was your solution? What are the steps you took to solve the problem? How does your creativity influence your decisions inside or outside the classroom? Does your creativity relate to your major or a future career?*

I can convince even the biggest veganism-skeptic that tofu is egg. To me, spices are magical and through them, I can express the full extent of my creativity.

Before I went vegan, breakfast sandwiches were one of my favorite foods. Specifically, a bacon, egg, and cheese. I was determined to create a replica BEC that was vegan-friendly and I'm proud to say that I came up with an excellent recipe. The key to my recipe is fried banana peels. It may sound shocking to non-vegans, but fried banana peels are an amazing bacon substitute. After you make the "bacon", make a scramble using tofu.

Tofu is a building block that requires supplementary flavors to become a complete ingredient. Tofu is a blank canvas that I "paint" on with different flavors in the same way a painter mixes colors on a palette. For example, tofu becomes 'egg' if you add turmeric, tahini, garlic powder, onion powder, and a squeeze of lemon. Tofu becomes 'chicken katsu' if you add bread crumbs, cayenne, and marinate in soy sauce and sesame oil. These are flavor-combinations that I've come up with through serious trial-and-error runs that have tested my creativity and my taste buds.

Missteps don't deter me from experimenting because one of my goals is to impress even the most hardcore meat eaters with my creative dishes. Convincing other people that veganism is not a barrier to enjoying great food is important because I became a vegan for environmental reasons. Every time I come up with a great dish or my experimentation pays off, I see it as a step toward lower emissions and a smaller carbon footprint.

I love performing alchemy with spices and discovering how to manipulate flavors because I see my mixing and testing as a means to normalize and encourage veganism through delicious food. Creativity to me is both an outlet to explore my gustatory imagination, but also a significant channel through which I have a chance to enlighten other people about the impact that their food choices have on the environment.