



## Recipes

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### Kale, Honey and Garlic Grilled Tofu Panini

Prep Time: 15 Minutes

Cooking Time: 8 Minutes

Serves 12

#### Ingredients:

12 each 8" Pressed Mazina™ Tortillas (08043)  
3 cups Honey-Garlic Marinade , see related recipe  
3 lbs. Firm Tofu , sliced into 4 oz. portions  
1 Tbsp. Olive Oil  
1 Tbsp. Sesame Oil  
6 cups Kale , rinsed , ribs removed , roughly chopped  
2 Tbsp. Ginger , fresh , minced  
18 oz. Cannellini Beans  
1 1/2 cups Roasted Red Pepper Pesto , see related recipe  
12 oz. Mozzarella , shredded

#### Directions:

1. Marinate tofu in honey-garlic marinade overnight.
2. Grill tofu until cooked through, about 2-3 minutes per side. Slice into 1" wide strips.
3. In a large pan, over medium-high heat, heat both oils and sauté kale with ginger until wilted and tender.
4. To assemble, on one half of a tortilla, layer 4 oz. of the grilled, sliced tofu, 1 ½ oz. of beans, 1 oz. of red pepper pesto, 1 oz. of mozzarella, and ¼ cup of kale. Fold over the tortilla and cook in a panini press until cheese has melted. Serve immediately.

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### Honey-Garlic Marinade

Prep Time: 2 Minutes

Serves 1

#### Ingredients:

2 cups Rice Vinegar  
1 cup Honey  
3 oz. Garlic Puree

#### Directions:

1. In a bowl, whisk together all ingredients until combined. Reserve refrigerated.
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### Roasted Red Pepper Pesto

Prep Time: 5 Minutes

Serves 1

#### Ingredients:

1 cup Roasted Red Pepper  
1/4 cup Basil , chopped  
1/4 cup Parmesan , grated  
1 Tbsp. Pine Nuts  
3 cloves Garlic  
1/4 tsp. Chili Flakes  
Salt , to taste  
2 oz. Olive Oil

#### Directions:

1. In a food processor, add all ingredients except salt and olive oil. Pulse until combined. With the motor running, add olive oil in a steady stream until a thick sauce forms. Season to taste with salt.