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Spicy Tofu Veggie Nacho Skillet

Prep Time: 18 Minutes

Cooking Time: 12 Minutes

Serves 12

Ingredients:

96 each Pre-cut Unfried Yellow Corn Tortilla Chips
(06941)

As needed Salt

6 cups Refried pinto beans, seasoned, prepared, warm

36 oz. Taco-Seasoned Tofu, see related recipe

6 cups Charred Corn Mix, see related recipe

6 cups Tomatoes , fresh, chopped

3 cups Cotija cheese , crumbled

3 cups Guacamole , fresh, prepared

3 cups Pickled Jalapeño , sliced

Directions:

1. To make Taco-Seasoned Tofu, coarsely crumble drained tofu and toss in combined mixture of taco seasoning and cayenne pepper until thoroughly coated. Hold refrigerated.

2. To make Charred Corn Mix, toss vegetables with olive oil and season with salt and pepper. Grill veggies until charred, about 3 minutes. Let cool, then dice and combine. Reserve refrigerated.

3. To prepare single serving, use hands to lightly separate any clumps of precut unfried chips before frying. Deep fry at 350°F for approximately 30-40 seconds or until bubbling stops and desired color is achieved. Drain and immediately toss with salt to season. Transfer chips to 10" cast iron serving vessel. Top with ½ cup seasoned refried beans, 3 oz. Taco-Seasoned Tofu, ½ cup Charred Corn Mix, ½ chopped tomato, ¼ cup crumbled Cotija, ¼ cup guacamole and ¼ cup pickled jalapeño slices. Serve immediately.



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Taco-Seasoned Tofu

Serves 1

Ingredients:

7 oz. Tofu, extra firm, drained well

1/5 cup Taco seasoning

1/4 tsp. Cayenne Pepper

Directions:

Charred Corn Mix

Serves 1

Ingredients:

1/4 each Corn on the cob, husked, silks removed

1/8 each Red Onion , sliced in 1/2" rings

1/3 each Bell Pepper , multicolored, seeded, stemmed

1/8 cup Olive Oil

1/6 tsp. Salt

1/8 Black Pepper

Directions: