



Recipes

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Buffalo Veggie Cake

Prep Time: 30 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

2 Tbsp. Olive Oil or Vegetable Oil
12 oz. vol. Yellow Onions , chopped
10 oz. Celery , finely chopped
10 oz. vol. Carrots , peeled and finely chopped
1 Tbsp. Fresh Garlic , minced
8 oz. vol. Green Onions , thinly sliced
1 tsp. Kosher Salt
1/2 tsp. Black Pepper
1/8 tsp. Cayenne Pepper Sauce
3 Mission® 10" Buffalo Bleu Cheese Wraps (19926)
6 oz. vol. White Beans , drained and rinsed
3 cups White Rice , prepared
1 tsp. Piri Piri Hot Sauce
2 Large Eggs
6 oz. vol. Blue Cheese Crumbles

Directions:

1. Heat oil in dutch oven or large sauté pan over medium heat.
2. Add onions, celery and carrots and sauté until onions begin to caramelize 5-7 minutes.
3. Add in fresh garlic and green onions. Season to taste with salt, black pepper and cayenne pepper.
4. Remove from heat and cool slightly.
5. Tear buffalo bleu cheese tortillas and place in food processor to create buffalo bleu cheese tortilla crumbs. Set aside.
6. Place all ingredients in a large food processor. Pulse until rice is finely chopped and egg is combined.
7. Form into 2 ½ oz. patties.
8. Place on parchment lined sheet pans.
9. Wrap in plastic and label, date and refrigerate until ready for use.