



## Buffalo Veggie Quesadillas

Prep Time: 15 Minutes

Cooking Time: 10 Minutes

Serves 2

### Ingredients:

- 2 each 8" Whole Wheat Tortillas (10411)
- 4 oz. wt. Firm Tofu , drained
- 3 cups Eggs Batter
- 3 cups Panko Bread Crumbs
- 3 oz. vol. Buffalo Sauce
- 1 oz. vol. Chipotle Ranch Dressing
- 4 oz. vol. Carrots , shredded
- 4 oz. vol. Celery , chopped
- 1 oz. vol. Green Onions , sliced
- 2 oz. vol. Bleu Cheese Crumbles

### Directions:

1. Place tofu on clean cutting board and cut into ¼" strips.
2. Carefully dip tofu strips in egg batter and in panko crumbs. Double bread tofu.
3. Place breaded tofu in 350 fryer and fry until crispy and golden brown. Remove from fryer and drain.
4. Toss tofu in a mixing bowl with buffalo sauce and coat tofu strips.
5. Place 2 tortillas on clean work surface. Spread 1 Tbsp. of chipotle ranch dressing evenly over each tortilla.
6. Spread 2 oz. of carrots, celery, 1 Tbsp. of green onions and 2 oz. of buffalo tofu strips on each half of tortilla.
7. Top with bleu cheese crumbles and fold over to close.
8. Place on Panini press and toast until golden brown and cheese is melted.
9. Cut each in half on a bias to serve.



## Recipes

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### Red Chile Spiced Vinaigrette

Serves 1

#### Ingredients:

- 1/3 cup Fresh Lime Juice
- 1/4 cup Rice Wine Vinegar
- 1/3 cup Honey
- 1/2 cup Vegetable Oil
- 3 Tbsp. Mint Leaves , chopped
- 1/4 tsp. Kosher Salt
- 2 Tbsp. Chile Garlic Paste
- 1 Tbsp. Fresh Ginger , minced
- 2 tsp. Sesame Oil

#### Directions:

1. Place all ingredients into a blender and puree until smooth and fully emulsified.
2. Place in a covered storage container or squeeze bottle.
3. Hold refrigerated until ready for use.