



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.

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.