



Recipes

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Californian Salad with Herbed Tofu Dressing

Serves 1

Ingredients:

8 oz. Mission® Pre-cut Unfried White Corn Tortilla Strips (06771)
3/4 cup Red Onion , thinly sliced
2 cups Hothouse Cucumbers , sliced
1 Tbsp. Dijon Mustard
1 tsp. Oregano , dried
1/2 cup Rice Wine Vinegar
1 1/2 cups Silken Tofu
3 Tbsp. White Wine Vinegar
2 tsp. Lemon Zest
1/4 cup Basil , fresh, chiffonade
1 Tbsp. Ginger , fresh, minced
1/3 cup Cilantro Leaves, minced
1 tsp. Lemon Juice , fresh
1/2 tsp. Salt
1/4 Tbsp. Black Pepper , fresh ground
1/3 cup Remaining Liquid from Tofu Packaging
1/4 cup Shallot , minced
5 oz. Mixed Greens
1/2 cup Red Bell Pepper , julienne
1 1/4 cups Daikon , julienne

Directions:

1. In a medium bowl, combine first 4 ingredients and let marinate for 1/2 hour in refrigeration.
2. In a food processor, combine tofu, mustard, wine vinegar, lemon zest, basil, ginger, cilantro, lemon juice, salt, pepper, tofu liquid, and shallots. Blend until smooth.
3. Prepare Mission® pre-cut unfried strips by lightly spraying a baking sheet with vegetable oil. Prepare according to instructions on package. Sprinkle with salt to taste. Set aside.
4. To assemble salad toss mixed greens, red bell pepper, and daikon. Drain vegetables and add to salad and top with desired amount of dressing. Top with tortilla strips and serve.