



Kale, Honey and Garlic Grilled Tofu Panini

Prep time: 15 Cook Time: 8 Servings: 12

Combo/Fusion,Better For You,Entrees,Mazina Tortillas,Casual Dining,Catering,FSR/QSR,Snacks & Shareables,Plant-Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Pressed Mazina™ Tortillas	08043		12 Each
Honey-Garlic Marinade			3 cup
Firm Tofu		sliced into 4 oz. portions	3 Lbs.
Olive Oil			1 Tbsp.
Sesame Oil			1 Tbsp.
Kale		rinsed, ribs removed, roughly chopped	6 cup
Ginger		fresh, minced	2 Tbsp.
Cannellini Beans			18 Oz.
Roasted Red Pepper Pesto (for Tofu Panini)			1 1/2 cup
Mozzarella		shredded	12 Oz.

Instructions

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 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Rice Vinegar			2 cup
Honey			1 cup
Garlic Puree			3 Oz.

Instructions

1. In a bowl, whisk together all ingredients until combined. Reserve refrigerated.



Roasted Red Pepper Pesto (for Tofu Panini)

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Red Pepper Strips		Roasted, drained	10 Oz.
Basil Leaves		Fresh , loosely packed	6 Oz.
Garlic		Fresh , minced	1 Oz.
Parmesan Cheese		Grated	1 Oz.
Lemon Juice		Fresh	1 Oz.
Extra Virgin Olive Oil			2 Oz.
Vegetable Oil			1 Tbsp.
Kosher Salt			1/2 tsp.
Crushed Red Pepper Flakes			1/2 tsp.

Instructions

1. Place all ingredients in a blender and blend until smooth and emulsified.
2. Place in a covered storage container.
3. Label, date, and refrigerate.

