



Buffalo Cauliflower Steak Quesadilla

Prep time: 12 Cook Time: 16 Servings: 12

Appetizers/Sides/Snacks,Better For You,Entrees,Kids,Flour Tortillas,Casual Dining,Catering,Fine Dining,K-12,Modern Mexican,Plant-Based Preferences,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Heat Pressed Flour Tortilla	10430		12 each
Butter		melted	6 Tbsp.
Colby Jack Cheese		shredded	9 cup
Blue Cheese		crumbles	3 cup
Buffalo Roasted Cauliflower Steaks			24 each
Celery		sticks	As needed
Carrot		sticks	As needed
Blue Cheese		dressing	24 oz.

Instructions

1. To make Buffalo Roasted Cauliflower Steaks, place cauliflower steaks on a large, parchment-lined sheet pan, brush with olive oil and season with salt and pepper. Roast in preheated convection oven at 400°F for 5 minutes. Whisk buffalo sauce, garlic powder and melted butter. Remove cauliflower steaks from oven, brush with buffalo mixture on both sides, turn steaks over and roast another 5 minutes or until tender with crisp edges. Remove from oven and reserve warm.
2. To prepare single serving, place tortilla on work surface, brush with melted butter, place butter-side down on preheated griddle or large sauté pan over medium heat. Sprinkle half of top with $\frac{3}{4}$ cup shredded cheese and $\frac{1}{4}$ cup crumbles evenly. Place 2 Buffalo Roasted Cauliflower Steaks on one half of tortilla, making half-moon shape. Fold tortilla over cauliflower and toast until golden and crisp on both sides. Cut in wedges and serve immediately with celery and carrot sticks as desired and 2 oz. blue cheese dressing for dipping.



Buffalo Roasted Cauliflower Steaks

Prep time: Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Cauliflower Steaks		1/2 - 3/4" thick, stalk intact	24 each
Olive Oil			1/2 cup
Salt			2 tsp.
Black Pepper			1/2 tsp.
Buffalo Sauce			1 cup
Granulated Garlic			2 tsp.
Butter		melted	1/2 cup

Instructions

