

# Buffalo Tofu



The spicy but sweet flavors of buffalo hot sauce are familiar to many of us, making this a great dish when introducing tofu to your students!

## Ingredients for 48 servings:

- 7 pounds tofu, extra firm
- 2 cup cornstarch
- 8 each eggs, beaten
- 4 cups Red Hot wing sauce
- Serve with: ranch dressing, carrot and celery sticks

## 12 servings:

- 1.75 pounds tofu, extra firm
- 1/2 cup cornstarch
- 2 each eggs, beaten
- 1 cups Red Hot wing sauce
- Serve with: ranch dressing, carrot and celery sticks

## Directions:

1. Preheat oven to 375°F.
2. Cut tofu into 1/2-inch cubes.
3. Toss with egg, then cornstarch and arrange in a single layer on a parchment lined baking sheet.
4. Spray with vegetable oil.
5. Bake for 15 minutes.
6. Flip and bake until crispy, golden brown.
7. When the tofu is golden, place it into the mixing bowl with the sauce and toss to coat.
8. Let tofu cool and portion 2 ½ ounces on each plate.
9. Serve immediately with ranch, celery and carrot sticks.

