



spotlight™

Sesame Tofu Sliders

WITH MISO-GINGER SLAW
MAKES 8 SLIDERS

Ingredients:

Miso-Ginger Dressing:
1 shallot, peeled and roughly chopped
3 garlic cloves
4-inch knob peeled ginger
½ cup rice vinegar
1 tablespoons honey or agave
1 tablespoons soy sauce or tamari
½ teaspoon sesame oil
½ teaspoon packed lime zest
2 tablespoons fresh lime juice
1 teaspoon packed mandarin zest
¼ cup fresh mandarin juice
□ cup white (shiro) miso
1½ cups Spotlight™ Oil
½ teaspoon salt

Sriracha Aioli:
½ cup Spotlight™ vegan mayonnaise
1 tablespoon Sriracha
1 teaspoon agave
1 small lime, zested and juiced
1 garlic clove, grated

Miso-Ginger Slaw:
½ cup each: shredded red and green cabbage
½ cup julienned carrots
½ cup scallions, cut into thin strips on the bias
¼ cup julienned basil leaves

Sesame Crusted Tofu:
1 16oz package extra-firm tofu, drained, patted dry, and cut into 8 squares
¼ cup cornstarch
2 tablespoons each: black and white sesame seeds
½ cup Spotlight™ Oil
8 slider buns, like King’s Hawaiian pretzel rolls

Preparation:

Miso-Ginger Dressing:
Put all ingredients into a blender and process until smooth and fluffy. You’ll have more dressing than you need for this recipe. Reserve the rest for another use.

Sriracha Aioli:
Mix the ingredients together in a bowl.

Miso-Ginger Slaw:
Mix the slaw ingredients together with ¼ cup dressing.

Sesame Crusted Tofu:
Toss the tofu squares in cornstarch, pressing to adhere. Drizzle ¼ cup of dressing over the tofu, tossing to coat. Sprinkle the sesame seeds over the tofu, turning the squares to get seeds on all sides. Heat the Spotlight™ Oil in a non-stick pan over medium-high heat, until shimmering. Add the tofu and fry on all sides, about a minute on each side, until the whole square is crisp and golden.

To Serve:
Line a tray with the slider buns. Put a tablespoon of sriracha aioli on the bottom of each bun. Add the crispy tofu, then the slaw. Spread a little more sriracha aioli on the top bun, place the bun on top and serve.