

DORITOS® Nacho Cheese Crispy Pan-Fried Tofu Fingers

Ingredients

- 1 block (14 oz) extra firm tofu
- 4 cups DORITOS® Nacho Cheese Flavored Tortilla Chips
- 3/4 cup almond flour
- 1/2 tsp garlic powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- 2 eggs
- 1/4 cup vegetable oil

How to make it

1. Arrange tofu block on triple layer of folded paper towel on a plate. Arrange another layer of triple layer folded paper towel on tofu, and a plate on top of that. Place a large can or small saucepan on top to press excess moisture from tofu for 30 minutes.
2. In food processor, pulse DORITOS® Nacho Cheese Flavored Tortilla Chips until finely crushed. Transfer to shallow bowl.
3. In small bowl, whisk together almond flour, garlic powder, salt and pepper.
4. In another shallow bowl, using fork, whisk together eggs.
5. Cut tofu into 3 x 1-inch fingers. Dredge each tofu finger in almond flour mixture, dip in eggs and then coat in crushed DORITOS®. Transfer to parchment paper-lined baking sheet.
6. In large skillet set over medium-high heat, heat oil. In batches, cook tofu fingers, turning to sear each side, for 8 to 10 minutes or until golden brown all over. Transfer to paper towel-lined baking sheet to drain.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	10 min	35 min	2-4

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips