



CHEETOS® FLAMIN' HOT® Tofu Nuggets

INGREDIENTS

- 1 **block (14 oz)** extra-firm tofu
- 2 **cups** CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 1 **cup** panko breadcrumbs
- 1 **cup** all-purpose flour
- 1 **¼ tsp** salt, divided
- 1 **¼ tsp** black pepper, divided
- 1 **cup** unsweetened almond milk
- 1 **tbsp** apple cider vinegar
- 3 **tbsp** cayenne hot pepper sauce, divided
- 1/4 **cup** vegan butter
- 3 **tbsp** olive oil
- 2 **tbsp** agave syrup
- 1 **tsp** paprika
- 1 **tsp** garlic powder



PREP
TIME
20min



COOK
TIME
30min



SERVES
4

PRODUCT



HOW TO MAKE

DIRECTIONS

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. Cut tofu into 1-inch cubes.

Preheat oven to 375°F. Line large baking sheet with parchment paper and coat with cooking spray.

In food processor, pulse CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely crushed. Transfer crumbs to shallow bowl and stir in panko.

In another shallow bowl, whisk together flour, 1 tsp salt and 1 tsp pepper.

In another shallow bowl, whisk together almond milk, apple cider vinegar and 1 tbsp hot sauce

In batches, toss tofu in flour mixture until evenly coated. Transfer cubes to almond milk mixture, then toss back in flour mixture and then again in almond milk mixture until well coated. Dredge in CHEETOS® mixture until evenly coated. Transfer to prepared baking sheet, spacing evenly apart.

Bake, flipping halfway through, for 25 to 35 minutes or until tofu is golden brown and crispy.

In small saucepan set over medium-low heat, whisk together butter and olive oil until melted and smooth. Whisk in remaining hot sauce, agave syrup, paprika, garlic powder, remaining salt and remaining pepper; bring to a boil. Cook, stirring, for 1 minute.

In large bowl, toss tofu nuggets with sauce until coated.