

AIR FRYER BUFFALO TOFU

INGREDIENTS

- 14 ounces extra firm tofu
- 1 tbsp. Crushed IP Ranch buffalo bites
- 1 tsp. Garlic Powder
- 1/2 tsp. Paprika
- 1/2 tsp. Onion Powder
- 1/2 tsp. Salt
- Cooking Spray
- 1/2 cup buffalo sauce



PREPARATION

1. Lay the tofu in the center of a clean, thin dish towel and gently press to remove excess moisture. Then cut into 1 x 1 inch pieces.
2. Place the cubes in a large bowl or a large ziploc bag and add the crushed IP Ranch buffalo bites, garlic powder, paprika, onion powder, and salt. Toss/shake well until the tofu is completely coated.
3. Set the air fryer at 360°F and cook for 18 minutes. After 10 minutes, give the basket a shake and then arrange tofu back in a single layer across the basket. Cook for another 8 minutes at 360°F.
4. When the tofu is done, place them in a bowl with 1/2 cup buffalo sauce and toss well.
5. Serve and enjoy!

