Autumn Tofu Hash with Crispy Sage

Yield: 18 Breakfast entrée portions

Ingredients:

- 10 lbs Reser's® 5/8" Diced Potatoes, fried until golden brown, 3-4 minutes at 350°F (71117.94504)
- 3 cups Ghee or Avocado oil
- 6 cups Sweet potatoes, peeled, diced, and roasted
- 2 cups Yellow onion, diced, sauteed, and cooled
- 2 cups Leeks, diced, sauteed, and cooled
- 5 each Delicata squash, halved, seeded, sliced, and roasted at 400°F for 7-9 minutes
- 4 lbs Firm tofu, cut into slabs, drained, and pressed overnight

Spice Blend

- ½ cup Nutritional yeast
- ¼ cup Kosher salt
- 2 Tbsp Sweet paprika
- 1 Tbsp Garlic, granulated
- 1 Tbsp Turmeric
- 2 tsp Black pepper, 28 mesh

Crispy Sage and Sage oil

- 60 each Sage leaves
- 2 cups Extra virgin olive oil

Per order

- 1 ½ oz Ghee or avocado oil
- 8 oz Reser's Diced Potatoes, diced, fried, and seasoned potato
- 3 oz Sweet potatoes, roasted
- 1 oz Yellow onion, sautéed
- 1 oz Leeks, sautéed
- 3 oz Tofu, seasoned, seared, and diced
- 6-7 slices Delicata squash, roasted
- Kosher salt and black pepper to taste

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- Green onions, sliced for garnish

Directions:

1. Heat a flattop griddle to 350°F.
2. Mix all the ingredients in the spice blend and set aside.
3. Fry the Reser's Diced Potatoes until golden brown, shake off excess oil, and season with ¼ cup of the spice blend.
4. Keep the seasoned potatoes at room temperature.
5. Heat olive oil in small saucepot, and add sage leaves. Stir to keep them from sticking while they crisp in the oil.
6. Remove crispy sage leaves from oil to paper towels and season with Kosher salt.
7. Cool oil to room temperature and set aside for plating.
8. Rub tofu slabs with oil, season liberally on both sides, and grill 3 minutes per side.
9. Set on a rack to cool, then dice, and keep refrigerated until ready to use.
10. On the heated griddle, add the ghee, roasted vegetables, and tofu. Grill for 5-6 minutes.
11. Place onto a warmed plate, top with crispy sage leaves and sliced green onions, and drizzle the plate with the sage oil.

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