

Tofu and Ricotta Dumplings

1 pound extra firm tofu

1/2 cup whole milk ricotta

1 egg

1/4 cup Parmesan cheese

1 cup Italian herb panko bread crumbs + more for rolling

1. Drain tofu. Squeeze out all possible moisture. Crumble tofu into food processor.
2. Combine all ingredients in food processor. Add more bread crumbs if mixture is too wet to roll. It is ok if mixture is very soft.
3. Put mixture into bowl and chill until easier to work with.
4. When mixture is ready, scoop mixture into balls of the same size.
5. After balls have been made, roll them in the extra breadcrumbs.
6. If making at home, bake at 350 degrees until lightly browned.