



This Recipe Meets:



2 oz. eq. grain



2.5 oz. eq.
meat/meat
alternate



1/4 cup
vegetable

MorningStar
FARMS

Veggie Buffalo Wing Tacos

Serving Size: 2 Tacos | Yields: 25 Servings

Ingredients

MorningStar Farms® Veggie Buffalo Wings

5 lbs. 8 oz.

125 wings
(0.66 oz. each)

Shredded Cabbage

4 lbs. 10 oz.

3 quarts

Shredded Carrots

2 lbs. 3 oz.

3 cups

Italian Vinaigrette, Light

13 oz.

1.5 cups

Whole Wheat Tortillas, 6"

50 pieces

Feta Cheese Crumbles

1 lb. 2 oz.

3 cups

Green Onions, Sliced Thinly

7 oz.

1.5 cups

Hot Sauce, Low Sodium

1 lb. 12 oz.

3 cups

Sour Cream

3 lbs.

3 1/4 cups

Directions*

- Line the *MorningStar Farms® Veggie Buffalo Wings* onto sheet trays in a single layer.
- Bake in a 400°F oven for 10 minutes, until lightly browned and hot inside.
- Hold the wings hot at 140°F or above until served.
- In a large mixing bowl, mix together the cabbage, carrots and Italian vinaigrette. Store chilled until ready to serve.
- Build the tacos with 1/4 cup of the cabbage salad in the middle of each tortilla, then place 3 buffalo wings on top (each serving is 5 wings).
- Sprinkle approximately 1 tbsp. of feta cheese and 1 tsp. of green onion on top of each taco.
- Serve each pair of tacos with 1 oz. of hot sauce and 1 oz. of sour cream on the side.

Item #	Distributor #	Product Description	Case
28989-10407		<i>MorningStar Farms® Veggie Buffalo Wings</i> , CN Labeled, Vegan	1 ct./10 lbs.

*Oven times may vary depending on oven type, temperature accuracy, and quantity of food. Times given are approximate. ©2025 Kellanova



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FARMS

Veggie Buffalo Wing Tacos

Serving Size: 2 Tacos | Yields: 100 Servings

Ingredients

MorningStar Farms® Veggie Buffalo Wings

21 lbs. 12 oz.

500 wings
(0.66 oz. each)

Shredded Cabbage

17 lbs. 5 oz.

12 quarts

Shredded Carrots

9 lbs.

3 quarts

Italian Vinaigrette, Light

3 lbs. 4 oz.

6 cups

Whole Wheat Tortillas, 6"

200 pieces

Feta Cheese Crumbles

4 lbs. 8 oz.

3 quarts

Green Onions, Sliced Thinly

1 lb. 12 oz.

6 cups

Hot Sauce, Low Sodium

6 lbs. 8 oz.

3 quarts

Sour Cream

12 lbs.

3 quarts + 1/4 cup

Directions*

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2. Bake in a 400°F oven for 10 minutes, until lightly browned and hot inside.
3. Hold the wings hot at 140°F or above until served.
4. In a large mixing bowl, mix together the cabbage, carrots and Italian vinaigrette. Store chilled until ready to serve.
5. Build the tacos with 1/4 cup of the cabbage salad in the middle of each tortilla, then place 3 buffalo wings on top (each serving is 5 wings).
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