



Recipes

MISSIONFOODSERVICE.COM

Dessert Nachos

Serves 2

Ingredients:

4 Mission® 8" Heat Pressed Flour Tortillas (10410) , cut into triangles
3 oz. Unsalted Butter , melted
2 Tbsp. Cinnamon Sugar
4 oz. Chocolate Sauce
4 oz. Caramel Sauce
8 oz. Vanilla Ice Cream
2 oz. Fresh Strawberries
2 oz. Fresh Raspberries
2 oz. Fresh Blueberries
Vegetable Cooking Spray
Whipped Cream
Powdered Sugar
1 sprig Fresh Mint (optional)

Directions:

1. Preheat oven to 350° F. Place parchment paper on cookie sheet. Brush both sides of Mission® flour tortilla triangles generously with melted butter. Place triangles in a single layer on sheet and sprinkle with cinnamon sugar. Bake for 2 minutes, and turn chips over. Bake for 3 more minutes until golden brown. Remove from oven and place on rack. Chips will get crispy as they cool.
2. In a serving dish, fill bowl with a scoop of ice cream. Surround ice cream with chips, followed by drizzles of chocolate sauce and caramel sauce. Add whipped cream, followed by another layer of chips, and repeat process. Top with berries and a crown of whipped cream. Garnish with mint sprig. Place powdered sugar in sieve and sprinkle over nachos.
3. NOTE: If fresh fruit is not available, try sectioned oranges and chocolate sauce, or caramelized apples.