



Recipes

MISSIONFOODSERVICE.COM

Black Forest Monster Melt

Prep Time: 5 Minutes

Cooking Time: 1 Minutes

Serves 1

Ingredients:

- 1 Mission® 12" Garlic Herb Wrap (10252)
- 1 Tbsp. Honey Mustard
- 6 oz. Black Forest Hams , thinly sliced
- 1.5 oz. Yellow Onions , julienne and caramelized
- 4 slices Swiss Cheese

Directions:

1. Lightly warm Mission® Garlic Herb Wrap and place on clean work surface.
2. Cut the tortilla in half.
3. Evenly spread $\frac{1}{2}$ tablespoon of honey mustard on one of the tortilla halves. Top mustard with three ounces of ham, top ham with .75 ounce onions, top onions with two slices of cheese. Repeat for remaining tortilla half.
4. Broil both halves for approximately 20-30 seconds under the salamander.
5. Remove from salamander. On each tortilla, fold one edge over the center of the tortilla, then fold the other edge over the center of the tortilla to create a thick, folded sandwich melt.
6. Serve hot.