



## Recipes

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### Tortilla S'mores

Serves 1

#### Ingredients:

- 1 stick Unsalted Butter , melted
- 4 Mission® 6" Heat Pressed Flour Tortillas (10400)
- 2 cups Graham Crackers Crumbs
- 2/3 cup Marshmallow Cream
- 7 oz. Bittersweet Chocolate , cut into two squares
- 2 Bananas , sliced

#### Directions:

1. Preheat oven to 350° F. Generously brush melted butter on both sides of tortillas. Place graham cracker crumbs on a plate. Place Mission® flour tortillas on top of crumbs and coat thoroughly on both sides. Repeat with remaining tortillas.
2. Place 1/3 cup marshmallow cream on one side of two tortillas, leaving a 2" border. Top the two tortillas with chocolate squares. Top with banana slices and sprinkle with 2 tablespoons of graham cracker crumbs. Cover with tortilla.
3. Place s'mores on a baking sheet. Bake for 2-3 minutes per side, until golden brown. Cut into quarters and serve.