



Recipes

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Fire Roasted Tomato Spread

Serves 1

Ingredients:

1 Tbsp. Olive Oil
8 oz. Roma Tomatoes , sliced
1/2 tsp. Kosher Salt
1/2 tsp. Black Pepper
1 Tbsp. Jalapeno Pepper , minced
1 Tbsp. Lemon Juice
1 1/2 oz. Mayonnaise
2 tsp. Fresh Parsley , chopped

Directions:

1. Toss sliced tomatoes in olive oil in mixing bowl. Sprinkle with salt and pepper.
2. Place on sheet pan in 425° oven for 10-15 minutes or until tomatoes are slightly charred around edges.
3. Remove from oven to cool.
4. Place all ingredients together in food processor.
5. Pulse until almost smooth.
6. Label, date and refrigerate.