



Recipes

MISSIONFOODSERVICE.COM

Chile Tortilla Crisps

Serves 1

Ingredients:

4 Mission® 8" Heat Pressed Flour Tortillas (10410) , cut into wedges

4 Tbsp. Butter , melted

2 tsp. Cayenne Pepper Sauce Pepper

1 1/2 tsp. Fresh Red Thai Chiles , seeded and minced (optional)

1 tsp. Chile Powder

1/3 cup Diced Red Bell Pepper for garnish

Mexican Créma for garnish

Directions:

1. In a mixing bowl, combine butter, cayenne pepper, chiles and chile powder.

2. Generously brush Mission® Tortillas with mixture.

Bake until crisp, about 20 minutes. Cool.