



Recipes

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Tortilla Moussaka Bites

Prep Time: 60 Minutes

Cooking Time: 35 Minutes

Serves 40

Ingredients:

- 10 Mission® 12" Garlic Herb Wraps (10252)
- 40 portions Eggplant and Lamb Moussaka, prepared (see Related Recipe)
- 7 oz. Shredded Parmesan Cheese
- 4 oz. Rosemary Pesto Oil
- 40 Sweet 100 Tomatoes (or cherry tomatoes cut in half)

Directions:

1. Cut Mission® Garlic Herb Wraps into 3½" squares and heat quickly on flattop or in microwave with damp paper towels to make pliable.
2. Gently press center of each square in 2" silicone mini-muffin pans. Squares will slightly fold together on sides.
3. Scoop 1 oz. of Eggplant and Lamb Moussaka into each tortilla cup and top with parmesan cheese.
4. Place in 400° oven approximately 10 minutes or until cheese is melted and tortillas are toasted on edges.
5. While moussaka cups are in the oven, toss Sweet 100 or sliced cherry tomatoes in bowl with 2 ounces of Rosemary Pesto Oil.
6. Place on half sheet pan and broil tomatoes until they begin to blister, or place in hot sauté skillet.
7. Remove moussaka tortilla cups from oven and top each with 1 tomato.
8. Serve warm or at room temperature.
9. Place on plate and drizzle with Rosemary Pesto Oil to serve.



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Eggplant and Lamb Moussaka

Serves 1

Ingredients:

- 1 batch Garlic Herb Eggplant (see Related Recipe)
- 1 batch Meat Sauce (see Related Recipe)
- 1 batch Béchamel Sauce (see Related Recipe)
- 1 2/3 Mission® 12" Garlic Herb Wraps (10252) , toasted and crushed

Directions:

1. In 8½" x 8½" pan place 1/2 cup of crushed toasted Mission® Garlic Herb Wrap crumbs in bottom of pan.
2. Place 1/2 of Garlic Herb Eggplant in bottom of pan (eggplant may overlap).
3. Spread 1/2 of Meat Sauce over Garlic Herb Eggplant and repeat process with eggplant and meat sauce.
4. Spread Béchamel Sauce evenly over meat sauce and place in 350° oven. Bake approximately 30 minutes.
5. Remove from oven and hold warm.