



Recipes

MISSIONFOODSERVICE.COM

Mini Tomato and Cheese Turnovers

Prep Time: 5 Minutes

Cooking Time: 20 Minutes

Serves 8

Ingredients:

9 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas
(09301)
1.5 oz. vol. Fresh Oregano , chopped
1 tsp. Fresh Garlic , minced
6 oz. vol. Oven Dried or Sundried Tomatoes
12 oz. vol. (6 oz.wt.) Mozzarella Cheese , shredded
12 oz. vol. (6 oz.wt.) Fontina Cheese , shredded
Egg Wash , to brush
1 oz. vol. Fresh Parsley , chopped
2.5 oz. vol. Grated Parmesan Cheese

Directions:

1. Toss chopped oregano, oven dried tomatoes, garlic, Mozzarella and Fontina cheeses together in a mixing bowl.
2. Cut tortillas into half moons and lay on work surface. Brush outside edges of each half moon tortilla with egg wash.
3. Distribute $\frac{3}{4}$ oz. of cheese filling on right side of each half moon.
4. Fold over to close, and seal tortillas closed with fingers or a fork.
5. Place on parchment lined sheet pan and brush tops with egg wash.
6. Dust each with parmesan cheese and fresh parsley.
7. Place in 400°F oven for approximately 20 minutes or until toasted, golden brown and cheese in center is melted.
8. Remove from oven and serve.