



Recipes

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Ultimate Banana Split Tacos

Prep Time: 5 Minutes

Cooking Time: 1 Minutes

Serves 3

Ingredients:

- 1 each 8" Pressed Mazina™ Tortilla (08043)
- 1 each Small Fresh Banana , sliced in half
- 3 each 2 oz. scoops Vanilla Ice Cream
- 1 oz. vol. Chocolate Sauce
- 1 oz. vol. Fresh Strawberries , mascerated
- 1 oz. vol. Fresh Pineapple , crushed
- Whipped Cream , to garnish
- 1/2 oz. vol. Chopped Peanuts
- 1 each Marachino Cherry

Directions:

1. Place stretch tortillas in 350 fryer and press into a large taco using taco inserts with tongs.
2. Fry approximately 30-40 seconds or until bubbles have subsided and tortilla looks lightly golden.
3. Remove from fryer and drain.
4. Cut bananas in half lengthwise.
5. Fill taco with 2 slices of bananas.
6. Top bananas with 3 each 2 oz. scoops of vanilla ice cream.
7. Top each scoop with one of the following:
masceraled strawberries, chocolate sauce and fresh crushed pineapple.
8. Garnish with whipped cream, chopped peanuts and cherry and serve immediately.