



Recipes

MISSIONFOODSERVICE.COM

Sundried Tomato and Goat Cheese Packages

Serves 1

Ingredients:

8 Mission® 8" Heat Pressed Flour Tortillas (10410)
4 Tbsp. Butter , melted
2 Tbsp. chopped Chives
1/2 tsp. Salt
8 oz. Soft Goat Cheese , cut into eight 1 oz. rounds
1/2 cup Sundried Tomato , chopped

Directions:

1. Preheat oven to 350° F. Spray a baking sheet with nonstick cooking spray.
2. In a small bowl, mix the butter, chives and salt.
3. Place one 1 oz. round of the soft goat cheese in the middle of each Mission® flour tortilla, drizzle a small amount of the chive butter over cheese rounds and sprinkle evenly with sundried tomatoes.
4. Tightly fold each tortilla into small packages (similar to wrapping a burrito). Place packages onto prepared baking sheet. With a pastry brush coat packages with remaining chive butter.
5. Bake just until the cheese is melted and the tortillas are golden, about 5 - 7 minutes. Keep warm.