



Recipes

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Ancho Honey Glazed Strawberry Chips

Prep Time: 5 Minutes

Cooking Time: 7 Minutes

Serves 12

Ingredients:

12 each 6" Heat Pressed Flour Tortillas (10400)
3/4 cup Honey
1 Tbsp. Ancho Chile , ground
1/2 tsp. Black Pepper , course ground
1/8 tsp. Cayenne Pepper , ground
2 Tbsp. Orange Juice , fresh
6 cups Strawberries , quartered
Cinnamon sugar , as needed
1 1/2 cups Whipped Cream

Directions:

1. Pre-heat deep fryer to 350°F.
2. In a bowl combine honey, chile powder, cayenne and black pepper. Mix well to combine. Set aside.
3. To Serve: Cut each tortilla into wedges. Fry for 1 minute or until golden brown. Toss with cinnamon sugar. Toss ½ cup (3.0 oz) of strawberries with 1 tbsp. honey orange glaze. Serve strawberries with six wedges of tortillas and 2 tbsp. whipped cream.