



Recipes

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Wild Mushroom Ragout

Serves 1

Ingredients:

18 Mission® 4.5" White Corn Tortillas (20123)
3 Tbsp. Butter
3 Tbsp. Olive Oil
12 cups Sliced Wild Cremini, Shiitake and Chanterelle
Mushrooms
1 cup Port
2 Tbsp. Butter
Vegetable Oil
8 oz. Goat Cheese

Directions:

1. Heat butter and olive oil in a large sauté pan. Add the mushrooms and cook until brown and tender. Add the port and heat until reduced. Add the remaining 2 Tbs. of butter and combine until it forms a glaze.