



Recipes

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Mission® Tortilla Gruyère Croutons

Serves 1

Ingredients:

6 Mission® 6" White Corn Tortillas (10630)
1 1/2 Tbsp. Vegetable Oil
1 1/2 tsp. fresh Thyme , minced
1 1/2 tsp. fresh Sage , minced
3 Tbsp. Gruyère Cheese , finely shredded
Salt and Pepper to taste

Directions:

1. Cut tortillas into squares and place on foil-lined baking sheet. Toss tortilla squares with vegetable oil. Season with salt and pepper. Spread the squares into a single layer. Sprinkle herbs and Gruyère over squares evenly.
2. Bake until browned and crispy, about 8-12 minutes. Remove from oven and allow to cool.