



Recipes

MISSIONFOODSERVICE.COM

Pecan Crisps

Serves 1

Ingredients:

2/3 cup Pecans , finely chopped
1 cup Sugar
2 tsp. Cinnamon
1 tsp. Orange Zest
1/2 tsp. Cayenne Pepper Sauce
1/2 tsp. Black Pepper
12 Mission® 8" Heat Pressed Flour Tortillas (10410)
8 oz. Butter , melted

Directions:

1. Preheat oven to 400° F. Combine the first six ingredients together in a small bowl.
2. Cut Mission® flour tortillas into wedges. Brush one side with the melted butter and sprinkle with the sugar mixture.
3. Arrange on a baking sheet and bake in oven for 10 minutes or until golden brown. Serve with salsa.