



Recipes

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Coconut Cardamom Chips

Serves 1

Ingredients:

12 Mission® 8" Heat Pressed Flour Tortillas (10410)
1 cup Shredded, Sweetened Coconut , chopped
2 tsp. Ground Cardamon
8 oz. Butter , melted

Directions:

1. Preheat oven to 350 degrees F. Cut tortillas into wedges.
2. Combine the coconut and the cardamon in a small bowl.
3. Brush one side of the tortilla wedges with the melted butter and sprinkle with the coconut mixture.
4. Bake in the oven for 10 minutes or until golden brown.