



Recipes

MISSIONFOODSERVICE.COM

Herbed Prosciutto Tortillas

Serves 4

Ingredients:

4 Mission® 10" Heat Pressed Flour Tortillas (10420)
2 Tbsp. Olive Oil
2 cloves Garlic , minced
4 oz. Prosciutto , cut into 1/2" cubes
1/2 cup fresh grated Parmesan Cheese
1/2 tsp. freshly ground Pepper
1/2 tsp. Salt
1/2 tsp. crushed Red Pepper Flakes
1/2 cup fresh Rosemary and Oregano, minced

Directions:

1. Preheat oven to 350° F.
2. Place Mission® flour tortillas in a single layer on a nonstick baking sheet. Mix minced garlic with the olive oil and brush onto tortillas.
3. Sprinkle prosciutto, Parmesan, minced herbs, fresh pepper and salt evenly over tortillas. Bake for 5 minutes or just until crisp.