



## Recipes

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### Dumplings

Serves 12

#### Ingredients:

3/4 cup Cream Cheese

1/3 cup Goat Cheese

2 tsp. Fresh Thyme

2 Eggs

6 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas  
(09301)

#### Directions:

1. In a bowl, combine the cream cheese, goat cheese, thyme and 1 egg (beat the second egg and set aside for an egg wash.) Blend the ingredients until smooth.

2. Cut the 6 "Grill Ready" tortillas in half giving you 12 half-circle shaped pieces. Place approximately 1 oz of the cheese mixture onto half of each cut tortilla leaving a small border around the edges. Wet the edges with the egg wash and fold the tortilla to enclose the cheese, forming a triangular dumpling. Crimp the edges with a fork to ensure a good seal. In a small pot of boiling water, cook the dumplings until they rise to the surface, approximately 2 minutes. Remove from the water and dry on paper towels. The dumplings may be prepared ahead of time, up to this point, and kept chilled. Before serving, pan-fry the dumplings in a skillet with a little olive oil until golden brown, about 2 minutes per side.