



## Recipes

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# Lobster and Brie Enchiladas

Serves 6

### Ingredients:

6 Mission® 8" Heat Pressed Flour Tortillas (10410)  
2 lbs. Lobsters Tail Meat, cooked and roughly chopped  
1 lbs. Brie Cheese Round, cut into 1/2" wedges  
1 1/2 cups roasted Red Bell Peppers  
1/2 cup Green Onion , sliced  
1/2 cup Shallot , minced  
1/2 cup fresh Basil , julienne  
1/2 cup cooked Bacon , chopped  
1 cup Parmesan Cheese , grated  
Herbed Butter (see Related Recipes)

### Directions:

1. Preheat oven to 350 degrees F.
  2. Coat a baking dish with nonstick spray. Fill evenly all six tortillas with the lobster meat, brie, roasted red bell peppers, green onions, shallots, basil and bacon. Wrap tightly and neatly place in baking dish.
  3. Combine Herbed Butter and drizzle over the enchiladas, coating all exposed tortillas.
  4. Top with grated Parmesan cheese and bake for 10 to 12 minutes, until brie is melted and tortillas are golden.
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### Herbed Butter

Serves 1

#### Ingredients:

- 1 cup Butter , melted
- 1/2 tsp. dried Thyme
- 1/2 tsp. Pepper
- 1 tsp. Salt
- 1/2 tsp. dried Basil
- 1/2 tsp. dried Parsley
- 1/2 tsp. Garlic Powder
- 1/2 tsp. Onion Powder
- 1 1/2 tsp. fresh Lemon Juice

#### Directions:

1. Mix the above ingredients together.