



## Recipes

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### Spinach Rustica

Serves 4

#### Ingredients:

- 4 Mission® 8" Heat Pressed Flour Tortillas (10410)
- 3 Tbsp. Vegetable Oil
- 1 cup sliced Mushroom
- 2 cups Spinach Leaves, washed, stemmed and dried
- 1/2 tsp. Salt
- 1/2 tsp. freshly Ground Black Pepper
- 2 cloves Garlic , minced
- 1 1/2 cups sliced Smoked Hams or Canadian Bacon
- 1 1/2 cups Roma Tomatoes , seeded and chopped
- 1/2 cup Mayonnaise
- 1/2 cup Fresh Basil , 1/8" julienne

#### Directions:

1. Preheat oven to 350 degrees F.
2. Heat a skillet and add oil. Fry both sides of the tortillas until crispy and puffed. Remove from heat and drain on paper towels.
3. In the same skillet sauté sliced mushrooms for 5 minutes. Add garlic and spinach leaves, cover and continue to sauté for 2 - 3 more minutes. Season with salt and pepper. Set aside to cool.
4. In a bowl, combine ham, tomatoes, mayonnaise, cheese and basil. Add in cooled spinach and mushroom sauté.
5. Place fried tortillas on baking sheet. Spread mixture evenly over fried tortillas. Place in preheated oven for 7 - 10 minutes or until mixture is heated through and cheese is melted.