



## Recipes

MISSIONFOODSERVICE.COM

### Banana Fiesta Bowls

Serves 4

#### Ingredients:

4 Mission® 8" Heat Pressed Flour Tortillas (10410)  
4 Tbsp. Unsalted Butter , melted  
1/2 cup Sugar  
1 Tbsp. Cinnamon  
2 cups Semi Sweet Chocolate Chips, melted  
1/4 cup Unsalted Butter  
1/4 cup firmly packed Brown Sugar  
4 large, ripe Bananas , peeled and sliced in rounds  
1/2 tsp. Vanilla Extract  
1/2 tsp. Cinnamon  
1/4 cup Pecans , toasted and chopped  
1/3 cup Kahlua (Coffee Liqueur)  
1 qt. Vanilla Bean Ice Cream

#### Directions:

1. Preheat oven to 350 degrees F. In a small bowl mix sugar and cinnamon. Brush butter evenly over both sides of the tortillas. While the tortillas are flat, sprinkle them generously with the cinnamon sugar mixture (on one side only).
2. Lightly spray 4 heat-proof soup bowls with nonstick cooking spray. Place 1 tortilla in each bowl with the cinnamon sugar facing upwards. Bake for 5 to 7 minutes, or just until crisp and set into a bowl shape (watch bowls closely, oven temperatures may vary). Remove tortillas from heat-proof soup bowls when cooled and set into bowl shapes.
3. Melt chocolate. With a clean, dry pastry brush paint the bottoms of each tortilla bowl until fully coated with the melted chocolate. Transfer to a parchment lined cookie sheet and let harden in a cool spot.
4. Melt butter in a medium saucepan over medium heat. Add brown sugar, stirring constantly until melted, about 2 minutes. Add the bananas, vanilla, cinnamon and pecans - sauté for 3 to 5 more minutes. Remove pan from heat, add the Kahlua, return to heat and saute 40 seconds.
5. Place the tortilla bowls on serving plates. Place a generous scoop of vanilla bean ice cream in each bowl and top with equal portions of the banana mixture. Serve immediately.