



## Recipes

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# Strawberry Stack

Prep Time: 15 Minutes

Cooking Time: 7 Minutes

Serves 2

### Ingredients:

2 Mission® 6" Heat Pressed Flour Tortillas (10400)

Splenda® No Calorie Sweetener

Lemon Zest

8 oz. Macerated Strawberries (see Related Recipe)

4 oz. Lemon Yogurt (see Related Recipe)

2 leaves Mint

### Directions:

1. Preheat oven to 350° F.
  2. Cut Mission® flour tortillas into quarters and sprinkle lightly with Splenda® No Calorie Sweetener and lemon zest.
  3. Place on baking sheet.
  4. Bake tortillas until golden brown and crispy. Allow to cool.
  5. Layer tortillas, Macerated Strawberries and Lemon Yogurt alternating each component.
  6. Garnish with a dollop of yogurt and mint.
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## Recipes

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### Macerated Strawberries

Prep Time: 10 Minutes

Cooking Time: 180

Minutes

Serves 1

#### Ingredients:

2 lbs. Strawberries

1 oz. Splenda® No Calorie Sweetener

2 Licorice Powder Tablets

.5 tsp. Lemon Zest

#### Directions:

1. Remove strawberry stems. Dice strawberries into small pieces.

2. Combine all ingredients and allow to sit refrigerated for at least three hours but no longer than six hours.

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### Lemon Yogurt

Prep Time: 2 Minutes

Serves 1

#### Ingredients:

8 oz. Plain Yogurt

2 tsp. Lemon Zest

1 tsp. Splenda® No Calorie Sweetener

#### Directions:

1. Combine all ingredients and chill.