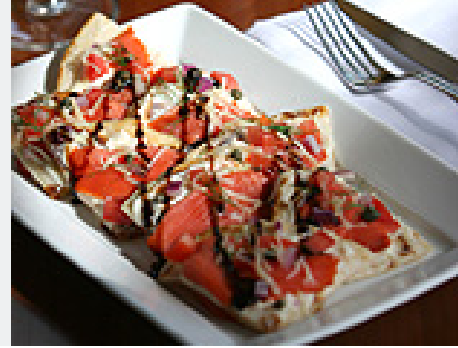




Recipes

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Smoked Salmon Tortilla Wedges

Prep Time: 3 Minutes

Cooking Time: 7 Minutes

Serves 1

Ingredients:

- 2 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
- 2 oz. Whipped Cream Cheese
- 1 oz. Chopped Fresh Dill
- 1 tsp. Capers
- 2 oz. Smoked Salmon
- 1 oz. Diced Tomato
- 1 oz. Red Onion
- 2 oz. Parmesan Cheese , shredded
- Balsamic Glaze , for garnish

Directions:

1. Brush Mission® Grill-Ready™ Par-Baked Flour Tortilla lightly with oil on both sides and place on grill until marked on each side. Let cool.
2. Brush each with one ounce of cream cheese and top with thinly sliced smoked salmon, fresh dill, capers, diced tomatoes, red onions and shredded parmesan cheese.
3. Place in 450° oven for approximately five minutes or until cheese is melted and tortilla is golden brown on edges.
4. Garnish with a drizzle of balsamic glaze. Cut each into four wedges and serve immediately.