



Recipes

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Sweetheart Nachos

Prep Time: 5 Minutes

Cooking Time: 2 Minutes

Serves 2

Ingredients:

4 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

Vanilla Citrus Sugar (see Related Recipes)

3/4 cup Macerated Berries (see Related Recipe)

1/4 cup Chantilly Cream (see Related Recipe)

1 bunch Fresh Mint to garnish

Powdered Sugar to garnish

Directions:

1. Dock Mission® Grill-Ready™ Par-Baked Tortillas to prevent air pockets.
 2. Using a 2½" heart shaped cutter, cut tortillas to yield 20 hearts.
 3. Fry until lightly golden brown. Coat heart tortillas with Vanilla Citrus Sugar.
 4. Place heart tortillas on platter. Top with Macerated Berries and Chantilly Cream.
 5. Garnish with mint sprig and powdered sugar.
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Vanilla Citrus Sugar

Serves 1

Ingredients:

- 1.5 tsp. Orange Zest
- .25 tsp. Lime Zest
- 1 cup Granulated Sugar
- 1 Vanilla Bean , split

Directions:

1. Place all ingredients together in food processor. Blend approximately one minute until sugar is fragrant and zest is fine.
2. Place in storage container.

Chantilly Cream

Serves 1

Ingredients:

- 12 oz. Whipping Cream
- 2 Tbsp. Powdered Sugar
- 1 Tbsp. Vanilla Extract

Directions:

1. Place all ingredients in a chilled mixing bowl.
 2. Mix on high until mixture reaches stiff peaks.
 3. Label, date and refrigerate.
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Macerated Berries

Serves 1

Ingredients:

- .25 cup Raspberry Liqueur , such as Chambord
- 2 Tbsp. Confectioner's Sugar
- 2 cups Fresh Strawberries , diced
- .5 cup Fresh Blueberries
- .5 cup Fresh Raspberries

Directions:

1. Whisk liqueur and confectioner's sugar together until sugar dissolves.
2. Fold in berries. Refrigerate at least two hours to allow flavors to develop.

