



Recipes

MISSIONFOODSERVICE.COM

Pignoli, Goat Cheese and Spinach Funnel Cups

Prep Time: 15 Minutes

Cooking Time: 10 Minutes

Serves 2

Ingredients:

4 Mission® 6" Heat Pressed Flour Tortillas (10400) , cut into 4" rounds
2 Tbsp. Olive Oil
2 quarts Baby Spinach Leaves
1/2 tsp. Kosher Salt
1/2 tsp. Black Pepper
1 1/2 oz. Roasted Garlic Chips
2 oz. Toasted Pine Nuts
1/4 tsp. Nutmeg
4 oz. Goat Cheese

Directions:

1. Make slit in each Mission® Tortilla round from center to edge; fold to make cones, securing with toothpicks or brushing with egg wash to secure together.
2. Bake cones at 350° F for 5-10 minutes or until lightly toasted. Set aside until ready for use.
3. Heat olive oil in large sauté pan over medium high heat. Add spinach in batches if necessary until just wilted. Season with salt and pepper and remove from heat.
4. Place 2 teaspoons of crumbled goat cheese in each cone, and top with 1½ oz. vol. of spinach, 4 crispy garlic chips, pine nuts and remaining goat cheese.
5. Place back in oven until goat cheese is melted. Serve warm.