



## Recipes

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### PB & J Tortilla Crispies

Serves 6

#### Ingredients:

3 Tbsp. All Purpose Flour  
3 Tbsp. Water  
6 Mission® 12" Heat Pressed Flour Tortillas (10430)  
1/3 cup Peanut Butter  
1/3 cup Strawberry Preserves  
Vegetable Oil  
1 cup Panko Flakes  
2 Eggs

#### Directions:

1. Place flour and water in a small bowl. Mix to form a thick paste. Place Mission® flour tortillas on plate and cover with a damp paper towel. Heat in microwave on high until soft, about 45 seconds.
2. Spread 1 tablespoon peanut butter over center of tortilla. Top with strawberry preserves. Spread an inch wide, thin layer of the flour mixture over the entire edge of the tortilla. Fold the tortilla forward, then fold in the sides. Seal the tortilla tightly. Repeat with remaining tortillas.
3. Scramble eggs in a shallow bowl. Dip the filled tortilla in egg then roll in the breadcrumbs. Repeat process with remaining tortillas.
4. Heat oil in a pan or deep fat fryer to 365° F. Place filled tortillas in oil and fry until golden brown and crispy, about 2-3 minutes. Drain on paper towel lined surface. Serve.