



Recipes

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Sweet Chips and Fruit Salsa

Serves 2

Ingredients:

- 4 Mission® 8" Heat Pressed Flour Tortillas (10410) , cut into triangles
- 3 oz. Unsalted Butter , melted
- 2 Tbsp. Cinnamon Sugar
- 1 batch Fruit Salsa (see Related Recipe)

Directions:

1. Preheat oven to 350° F. Place parchment paper on cookie sheet.
2. Brush both sides of wrap triangles generously with melted butter. Place triangles single layer on sheet and sprinkle with cinnamon sugar.
3. Bake for 2 minutes, and turn chips over. Bake for 3 more minutes, until golden brown. Remove from oven and place on rack. Chips will get crispy as they cool.
4. Serve with Fruit Salsa.

Fruit Salsa

Serves 1

Ingredients:

- 4 oz. Strawberries , stemmed, chopped
- 4 oz. Mangos , peeled, chopped
- 2 oz. Caramel Sauce
- 3 oz. Kiwi Fruits , peeled, chopped
- 2 tsp. Grand Marnier Orange Liqueur (optional)
- 1 sprig Fresh Mint (optional)

Directions:

1. Place fruit in bowl. Stir. Add caramel and Grand Marnier. Combine. Garnish with mint sprig. Serve immediately with chips.