



Recipes

MISSIONFOODSERVICE.COM

Mazina Tostada Power Salad

Serves 1

Ingredients:

- 1 Mission® 6" Pressed 6" Pressed Mazina™ Tortilla (08042)
- 1 Tbsp. Hummus , prepared
- 1/2 cup Fresh Spinach Leaves
- 1/8 cup Red Onion , thin julienne
- 1/8 cup Carrot , shaved ribbons (long ribbons done with a vegetable peeler)
- 1 tsp. Raspberry Vinaigrette
- 1/8 tsp. Cracked Black Pepper
- 1 tsp. Feta Cheese Crumbles
- 1 tsp. Sunflower Seed , toasted

Directions:

1. Bake Mission® Mazina™ Tortilla in 350° F oven for three minutes to crisp it up. Or, heat tortilla in non-stick pan/griddle for a few minutes to crisp up.
2. Evenly spread tortilla with hummus.
3. Toss spinach, onion and carrot ribbons with vinaigrette. Top hummus with tossed spinach salad, placing salad 1/2" in from the edge of the tortilla.
4. Sprinkle cracked black pepper, feta cheese and sunflower seeds evenly over the spinach salad.
5. Serve whole.