



Recipes

MISSIONFOODSERVICE.COM

Antipasti Tortilla Appetizer

Serves 48

Ingredients:

4 Mission® 12" Heat Pressed Flour Tortillas (10430)
1/4 cup Dijon Mustard
1/2 cup Mayonnaise
4 slices Prosciutto
8 slices Provolone Cheese
1/2 cup roasted Red Bell Pepper , chopped
4 tsp. Kalamata Olives , seeded and chopped
4 Tbsp. Red Onions , chopped
2 tsp. Capers
4 Tbsp. Sundried Tomatoes (packed in oil), chopped
1/2 cup Parmesan Cheese , grated
4 tsp. Feta Cheese , crumbled
16 slices Genoa Salami
1 Roma (plum) Tomato , thinly sliced

Directions:

1. Combine dijon mustard and mayonnaise in a small bowl. Lay out tortillas and evenly spread the mustard/mayo mixture over the tortillas.
2. Layer the remaining ingredients in the center of the tortilla, lengthwise. Tightly roll up the tortillas. Cut into 1" sections. Secure with toothpicks if necessary and serve.