



Recipes

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Mac and Cheese Chimichanga (old)

Serves 1

Ingredients:

- 1 Mission® 8" Fry-Ready Tortilla (37185)
- 1 oz. Pepper Jack Cheese , shredded
- 4 oz. Macaroni and Cheese (see Related Recipe)
- 1 oz. Broccoli Florets, chopped and blanched
- 1 oz. Chipotle Ranch Dressing
- Chile Pepper to dust

Directions:

1. Heat Mission® Flour Tortilla and place on work surface.
 2. Spread dressing evenly over surface of tortilla.
 3. Distribute cheese over tortilla.
 4. Place macaroni and cheese in center of tortilla.
 5. Top with broccoli and tightly roll burrito-style, brushing top half of tortilla with hot water to seal if needed.
 6. Gently place in fryer seam side down, and fry until tortilla is lightly golden brown.
 7. Drain from fryer and dust with chili pepper.
 8. Cut in half and serve immediately.
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Macaroni and Cheese

Serves 1

Ingredients:

- 1 tsp. Extra Virgin Olive Oil
- 1 oz. Fresh Garlic , chopped
- 4 oz. Yellow Onions , diced
- 4 oz. White Vermouth
- 1 pint Heavy Cream
- 4 oz. Shredded Cheddar Cheese
- 4 oz. Cojita Cheese , crumbled
- 2 oz. Parmesan Cheese , shredded
- 1/2 tsp. Kosher Salt
- 1/4 tsp. White Pepper
- 4 oz. Applewood Smoked Bacon , cooked and diced
- 1/2 lbs. Elbow Macaroni , cooked

Directions:

1. Heat olive oil in sauce pan.
2. Add garlic and onions. Sauté until translucent.
3. Add vermouth and reduce by two-thirds.
4. Add cream and reduce by half.
5. Fold in cheeses until melted. Add salt and pepper.
6. Add in macaroni and bacon.
7. Remove from heat.
8. Chill. Label, date and refrigerate.