



Recipes

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Queso Toaster

Serves 1

Ingredients:

- 2 Mission® 8" Heat Pressed Flour Tortillas (10410)
- 1 Tbsp. Dijon Mustard
- 2 slices White Cheddar Cheese , thinly sliced
- 2 slices Provolone Cheese , thinly sliced
- 2 slices Smoked Gouda Cheese , thinly sliced
- 1 oz. Romano Cheese , shredded
- 5 oz. Fresh Arugula , loosely packed
- 3/4 oz. Caramelized Onion
- 4 slices Roma Tomatoes

Directions:

1. Spread Dijon mustard evenly over both Mission® Flour Tortillas.
2. Place two slices of white cheddar on one tortilla. Alternately layer provolone and Gouda slices.
3. Top with arugula, onions, tomatoes and Romano cheese. Top with second tortilla, mustard side down, and place on buttered flat griddle.
4. Cook until both sides are toasted and cheese is melted.
5. Cut into quarters and serve.