



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Buffalo Bleu Burger Crunch Roll

Serves 1

Ingredients:

- 1 Mission® 12" Jalapeño Cheese Wrap (10256)
- 1 Tbsp. Bleu Cheese Spread (see Related Recipe)
- 1 oz. Iceberg Lettuce , shredded
- 1/2 oz. Roma Tomato , thinly sliced
- 1 Buffalo Bleu Burger Flauta (see Related Recipe)
- Buffalo Ketchup to garnish (see Related Recipe)

Directions:

1. Place the Mission® 12" Jalapeno Cheese Wrap on work surface.
 2. Cut the tortilla into a 7" by 4" rectangle. Place 4" side in front.
 3. Distribute Bleu Cheese Spread evenly over entire tortilla.
 4. Place shredded iceberg lettuce in the center of the tortilla.
 5. Place thinly sliced tomatoes in the center of the lettuce and top with a Buffalo Bleu Burger Flauta.
 6. Tightly roll to close, sushi style, leaving ends open.
 7. Cut into quarters and drizzle with Buffalo Ketchup.
 8. Serve immediately.
-



Recipes

MISSIONFOODSERVICE.COM

Buffalo Bleu Burger Flauta

Serves 1

Ingredients:

1 1/4 lbs. Pierre Foods® Ground Beef
16 oz. Yellow Onions , diced
1 Tbsp. Fresh Garlic , minced
2 tsp. Custom Culinary™ Gold Label Savory Roasted® Beef Base (#9305)
4 oz. Naturally Fresh® Buffalo Wing Sauce
Simmering Water Bath
15 Mission® 6" Blue Corn Tortillas (10612)
4 1/2 oz. Sartori Foods™ Hot n' Blue Cheese , shredded

Directions:

1. Heat 1 tablespoon of olive oil in sauté pan over medium heat.
2. Add onions and garlic; sauté until translucent.
3. Add beef base and buffalo sauce.
4. Fold in ground beef and cook until heated throughout.
5. Cool following HACCP procedures.
6. Quickly dip a Mission® Blue Corn Tortilla in the simmering water bath.
7. Place the tortilla on work surface. The tortilla should be slightly gummy, but not break.
8. Place 1.3 ounces of buffalo beef mixture in the center of the tortilla.
9. Top with .3 ounces of shredded cheese.
10. Tightly roll to close. The tortilla should stick together when closed.
11. Repeat steps 8-12 to finish remaining ingredients.
12. Place in 375° F fryer for approximately 1-2 minutes, until tortilla is crispy.
13. Remove from fryer and drain.



Recipes

MISSIONFOODSERVICE.COM

Buffalo Ketchup

Serves 1

Ingredients:

4 oz. Naturally Fresh® Buffalo Wing Sauce
8 oz. Ketchup

Directions:

1. Whisk ingredients together in mixing bowl.
2. Pour into squeeze bottle.
3. Label, date and refrigerate.

Bleu Cheese Spread

Serves 1

Ingredients:

1/8 tsp. Fresh Garlic , minced
2 Tbsp. Green Onions , chopped
2 oz. Mayonnaise
1 oz. Sour Cream
1/4 tsp. Worcestershire Sauce
1/8 tsp. Kosher Salt
1/2 tsp. Lemon Juice
2 oz. Sartori Foods™ Blue Cheese Crumbles
1/8 tsp. Black Pepper

Directions:

1. Whisk ingredients together in a mixing bowl.
2. Label, date and refrigerate.