



Recipes

MISSIONFOODSERVICE.COM

Cheesy Cigars

Serves 1

Ingredients:

- 8 Mission® 8" Heat Pressed Flour Tortillas (10410)
- 3 cups Monterey Jack Cheese , grated
- 2 cups Smoked Baby Gouda Cheese , grated
- 1/2 cup Sliced Green Onion
- 1/2 cup Cooked, Chopped Bacon

Directions:

1. Coat a sauté pan with nonstick cooking spray. Heat pan over medium heat.
2. Combine Monterey Jack cheese, smoked Gouda, green onions and bacon.
3. Place one Mission® flour tortilla flat in sauté pan. Layer evenly approximately 1/2 cup of the cheese mixture over the tortilla. Cook just until cheese begins to melt.
4. Remove tortilla from pan and place on work surface. Roll tortilla tightly into a cigar shape and return to pan. Continue to cook until all sides are golden and crisp. Transfer to a serving plate and keep warm. Continue until all tortillas have been filled, rolled and cooked.