



## Recipes

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### 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.