



Recipes

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Savory Herb and Bellavitano Tortilla Crisp Napoleon

Prep Time: 30 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

- 1 Mission® 8" Fry-Ready Tortilla (37185)
- 1 tsp. Fresh Rosemary , chopped
- 3/4 tsp. Fresh Marjoram Leaves
- 1 tsp. Fresh Sage Leaves, chopped
- 1/2 tsp. Fresh Thyme Leaves
- 3 tsp. Shredded Bellavitano Cheese
- 3 oz. Roasted Turkey Breast , shredded or thinly sliced
- 1 1/2 oz. Hard Cider Gravy (see Related Recipe)
- 1 1/2 oz. Cranberry-Pomegranate Chutney (see Related Recipe)
- 1 sprig Thyme for garnish
- Pomegranate Seeds for garnish

Directions:

1. Place Mission® Stretched Style Tortilla on cutting board. Cut 1/2" off of left and right side edges.
2. Cut into 3 equal size triangular wedges.
3. Place into fryer until just lightly golden brown.
4. Remove from fryer and drain.
5. Fold chopped herbs together in small bowl.
6. Lay crispy tortilla wedges on sheet pan.
7. Dust approximately 1/2 teaspoon of shredded Bellavitano cheese evenly over each tortilla wedge and sprinkle 1/4 teaspoon of chopped herb mixture evenly over each wedge. Season with salt and pepper. Place in 350° F oven for approximately 5 minutes or until cheese is melted.
8. Place one herb and cheese tortilla wedge in center of plate.
9. Top with 1 ounce of shredded turkey and 1/2 ounce of Hard Cider Gravy. Repeat twice.
10. Finish with 1½ ounce of Cranberry-Pomegranate Chutney, thyme sprig and pomegranate seeds.



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Hard Cider Gravy

Serves 1

Ingredients:

2 Tbsp. All Purpose Flour
2 Tbsp. Whole Butter , cut into cubes
3 oz. Celery , minced
3 oz. Carrots , minced
6 oz. Yellow Onions , minced
1 Tbsp. Garlic , minced
1/2 tsp. Black Pepper
1 tsp. Fresh Rosemary , chopped
1/2 tsp. Fresh Thyme
3 1/2 tsp. Custom Culinary Turkey Base
12 oz. Hard Cider
4 oz. Apple Cider
8 oz. Water

Directions:

1. Heat butter in large sauté pan over medium heat.
 2. Add flour and stir to make a roux. Add celery, carrots, onions and garlic. Sauté until onions are translucent and carrots are softened. Add herbs and spices.
 3. Stir in turkey base and deglaze with hard cider, water and apple cider.
 4. Bring to a simmer and reduce by half.
 5. Hold warm.
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Cranberry-Pomegranate Chutney

Serves 1

Ingredients:

1/2 Tbsp. Whole Butter
12 oz. Honey Crisp Apples , chopped
1/4 cup Yellow Onion , minced
2 tsp. Fresh Ginger , minced
16 oz. Fresh or Frozen Cranberries
4 oz. Pomegranates Juice
2 oz. Orange Juice
1/2 cup Granulated Sugar
2 sticks Cinnamon
5 Whole Cloves
6 oz. Pomegranates Seeds

Directions:

1. Heat butter in sauté pan over medium heat.
2. Add apples and onions. Sauté until apples turn golden brown. Add in ginger and deglaze pan with pomegranate juice and orange juice. Add sugar and stir to dissolve.
3. Add in cranberries, cinnamon stick and cloves.
4. Simmer until cranberries begin to pop and syrup is reduced by at least half.
5. Fold in pomegranate seeds.
6. Serve at room temperature.