



Recipes

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Mini Bacon Cheeseburger Towers

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1 each 12" Jalapeño Cheese Wrap (10256)
- Olive Oil , to brush
- Sesame Seeds , to dust
- 2 oz. wt. Ground Beef
- 1 slice Sliced Cheddar Celery (Sargento) , quartered
- 4 tsp. Shredded Lettuce
- 4 each slices Roma Tomato , thinly sliced
- 4 slices Fresh Pickles , sliced
- 2 tsp. Applewood Bacon , cooked and chopped

Directions:

1. Cut jalapeno cheese tortillas into 2 ¼" discs. Place on oiled ½ sheet pan.
2. Brush tops of tortilla discs with oil and top with sesame seeds.
3. Place tortilla discs in a preheated 350 oven and bake until lightly golden brown.
4. Remove from oven and cool.
5. While tortillas are toasting, form ground beef into ½ oz. wt. patties and season with grill seasoning or salt and pepper. Grill until desired doneness. Towards the end of cooking, top each mini patty with ¼ slice of cheddar cheese.
6. When ready to serve place 4 toasted jalapeno cheese discs on plate.
7. Top each disc with 1 tsp. of shredded lettuce, slice of tomato and pickle and cheeseburger.
8. Top with chopped bacon and remaining jalapeno cheese discs to serve.
9. Serve with desired condiments.