



Recipes

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Mini BLT Tostadas

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 1 each 6" Pressed Mazina™ Tortilla (08042)
- 2 tsp. Crispy Garlic Aioli , see related recipe
- 2 each (3/4 oz wt. strips) Smoked Bacon , uncooked
- 4 each Cherry Tomatoes
- 2 oz. vol. Italian Dressing
- 1 each Romaine Lettuce Leaf
- 4 each Pepperjack Cheese Cubes 1/8" thick

Directions:

1. Cut mazina tortillas into 2" discs. Each tortilla should yield 4 discs.
2. For Baking: Brush with liquid butter and lightly season with salt. Place in 350 oven for approximately 10 minutes or until lightly toasted. Remove from oven to cool.
For Frying: Place in 350-360 fryer for approximately 45 seconds or until lightly golden brown on both sides. Remove from fryer and drain. Season with salt.
3. Place tomatoes in mixing bowl and marinate in Italian dressing 2-4 hours. Remove from marinade and drain.
4. Cut bacon strips in half lengthwise. Place in simmering water and blanch approximately 2 minutes. Remove from water and place on cutting board.
5. Wrap each strip around a cherry tomato and secure with toothpicks.
6. Place on grill and char all sides or place in a broiler until tomatoes are charred and bacon is crisp.
7. Remove from oven or grill and cool slightly. Remove toothpicks.
8. Cut romaine leaf lengthwise through the center rib



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Crispy Garlic Aioli

Serves 1

Ingredients:

1/4 cup Fresh Garlic , minced

1 1/2 oz. vol. Vegetable Oil

1 cup Mayonnaise

Directions:

1. Fold all ingredients together in a mixing bowl.
2. Place in a storage container.
3. Label, Date and Refrigerate.