



## Recipes

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# Cheeseburger Taco Salad Stack

Prep Time: 20 Minutes

Cooking Time: 10 Minutes

Serves 2

### Ingredients:

1 each 12" Chipotle Chile Wrap (10253) cut into 1/6's

Egg Wash , to brush

Sesame Seeds , to dust

Sea Salt , to dust

1 oz. vol. \* Bleu Cheese Dressing , prepared

1.2 oz. vol. \* Vinaigrette , prepared

8 oz. vol. Shredded Lettuce

1 oz. vol. Thick Cut Applewood Smoked Bacon ,  
chopped

4 oz. vol. Tomato and Pickle Salsa , (see related recipe)

1/4 lb. Grilled Hamburger , coarsely chopped

2 oz. vol. Aztec Medley Cheese (Sartori Foods)

### Directions:

1. Cut Lay Chipotle Chile wrap wedges out on a parchment lined sheet pan. Brush Chipotle Chile wrap wedges with egg wash and dust with sesame seeds and sea salt.

2. Bake in a 350 oven for approximately 10-15 minutes or until golden brown. Remove from oven and cool completely. (This can be done up to 8 hours in advance).

3. Whisk Bleu cheese dressing and vinaigrette together in a mixing bowl.

4. Grill burger until desired doneness and place on a cutting board and coarsely chop.

5. Lay two sesame wrap wedges on plate. Top each with 2 oz. of shredded lettuce, 1/4 oz. chopped bacon, and 1 oz. of tomato and pickle salsa. Drizzle with 3/4 oz. bleu cheese vinaigrette.

6. Top with half of chopped burger and Aztec Medley cheese.

7. Repeat steps 5 and 6.

8. Garnish with remaining sesame tortilla crisps.



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### Tomato and Pickle Salsa

Serves 1

#### Ingredients:

1 cup Roma Tomatoes , small dice  
1/2 cup Yellow Onions , small dice  
1/2 cup Dill Pickles , small dice  
2 tsp. Fresh Cilantro or Parsley , chopped  
1/8 tsp. Black Pepper  
1/8 tsp. Kosher Salt

#### Directions:

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