



Recipes

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Tortilla Apple Pie Turnovers

Prep Time: 30 Minutes

Cooking Time: 15 Minutes

Serves 2

Ingredients:

5 each 8" Smart Hearty Grains Tortilla (47087)

1 Tbsp. Whole Butter , salted

1 qt. Gala Apple , sliced

2 oz. vol. Lemon Juice

3 oz. vol. Granulated Sugar

1 tsp. Chipotle Paste

1 tsp. Cinnamon

1 oz. vol. Toffee Bits

1 oz. vol. MontAmore Cheese , shredded

Egg Wash , to brush

Directions:

1. Heat butter in a large sauté pan over medium heat. Add apples and sauté 1-2 minutes.

2. Fold in lemon juice, sugar and chipotle paste. Stir to combine and dissolve sugar.

3. Continue cooking until apples soften. Fold in cinnamon and toffee bits.

4. Remove from heat and cool completely.

5. Heat tortillas and place 3 oz. of filling in the center of each tortilla.

6. Bring left and right sides towards center and fold over to close.

7. Place on parchment lined sheet pan and top score each turnover.

8. Brush tops with egg wash and dust with montamore cheese.

9. Bake in 425 oven for approximately 10-15 minutes until golden brown.

10. Remove from oven.

11. Serve warm.