



Recipes

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Holiday Green Beans with Cheesy Fall Leaf Tea Sandwiches

Serves 8

Ingredients:

1 package Mission® 12" Heat Pressed Flour Tortilla (10430) , cut with a leaf shaped cookie cutter
1/4 cup Olive Oil
1/2 cup Monterey Jack Cheese , shredded
3/4 cup smoked Gouda Cheese , shredded
16 oz. fresh or frozen Green Beans
3 Tbsp. Butter
1 Tbsp. fresh Garlic , minced
3 1/2 oz. Salted Macadamia Nuts
2 Tbsp. fresh Basil , chopped
Salt and Pepper to taste

Directions:

1. Heat sauté pan over medium-high heat. Add 1 tablespoon of olive oil.
2. Mix the Monterey Jack cheese and Gouda cheese together. Set aside.
3. Place Mission® flour tortilla leaves in the hot oil. Top each leaf with 1 1/2 teaspoons of the cheese mixture and top with another leaf cutout. Cook for 1 minute or until golden. Press lightly. Flip the tortilla leaves over and brown the other side. Drain on paper towels and keep warm. Repeat until all cutouts have been "sandwiched" adding oil as needed.
4. Heat another sauté pan over medium-high heat. Add the butter. Sauté the garlic and green beans until tender, add the roasted nuts and fresh basil. Season with salt and pepper. Place beans on a serving platter. Top with the fall leaf sandwiches and serve.