



Recipes

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Grilled Cheese Sliders & Lentil-Tomato Soup

Prep Time: 20 Minutes

Cooking Time: 90 Minutes

Serves 12

Ingredients:

24 each 6" Heat Pressed Flour Tortillas (10400)

Non-stick Cooking Spray , as needed

6 cups Manchego Cheese , shredded

Harissa Honey , see related recipe

Lentil-Tomato Soup , see related recipe

Directions:

1. To Make Order of Two Grilled Cheese Sliders: Spray tortillas with non-stick spray and place in in large sauté pan over medium-high heat. Top half each tortilla with ¼ cup each shredded cheese, fold in half like quesadilla and toast on one side only. Once cheese is melted, drizzle with 1 tablespoon each harissa honey, fold into quarters, toasted side out and serve immediately.

2. Plate with 1 cup of warm soup.

Harissa Honey

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 cup Harissa , commercially prepared

1/8 cup Honey

Directions:

1. In medium mixing bowl, combine and hold at room temperature for service.



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Lentil-Tomato Soup

Prep Time: 10 Minutes

Cooking Time: 70 Minutes

Serves 1

Ingredients:

1/8 cup Tomato Paste
1/3 qt. Cold Water
1/8 each Yellow Onion , medium
1/6 cup Fresh Cilantro Leaves , packed
1/8 cup Fresh Flat-Leaf Parsley Leaves , packed
1/6 cup Water
3/8 tsp. Kosher Salt
1/8 tsp. Ground Cumin
1/8 tsp. Ground Coriander
1/8 tsp. Ground White Pepper
1/8 tsp. Smoked Paprika
1/8 tsp. Ground Ginger
1/8 tsp. Ground Turmeric
1/8 tsp. Saffron Threads
1/8 lb. Red Lentil

Directions:

1. In stockpot, combine tomato paste and cold water over medium-high heat. Whisk occasionally as the water comes to a boil, then reduce heat and simmer for 1 hour or reduced by one-quarter.
2. While the broth is reducing, in a food processor, pulse onion until pureed. Add herbs (in parts if necessary for room), and pulse until liquefied, 5-10 minutes. Pour onion herb mixture into a sauté pan and add water with rest of spices. Bring to a boil and reduce to a simmer, continue cooking until reduced by half, about 20 minutes.
3. Combine tomato broth, herb reduction and lentils. Bring to a boil and cook for 10-12 minutes until lentils are tender to the bite.