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Corn & Barley Pesto Tostadas

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

24 each 6" Yellow Corn Tortillas (29495)

6 cups Barley , cooked

Poblano-Cilantro Pesto , see related recipe

3 cups Corn on Cob , grilled , cut from cob

1 1/2 cups Grape Tomatoes , quartered

3 cups Baby Arugula

1 cup Cojita Cheese , crumbled

Directions:

1. Pre-heat oven to 350°F.

2. In a medium mixing bowl, combine barley and poblano-cilantro pesto. Mix well. Add corn and grape tomatoes in, toss reserve chilled.

3. Bake tortillas in oven on a sheet tray lined with rack for 12-14 minutes, or until golden and toasted.

4. To plate: Place two tortillas on a plate. Toss with 1 cup of barley mix, ¼ cup arugula and top tortillas evenly. Sprinkle with 1½ Tbsp. cojita. Serve.





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Poblano-Cilantro Pesto

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 cup Cilantro , fresh

1/8 cup Poblano , roasted , peeled and seeded

1/8 cup Orange Juice

1/8 cup Olive Oil

Kosher Salt , as needed

Directions:

1. In a food processor, add all ingredients and pulse until smooth. Reserve.