



Recipes

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Maple-Bacon & Apple Grilled Cheese

Prep Time: 5 Minutes

Cooking Time: 7 Minutes

Serves 12

Ingredients:

- 12 each 10" Smart Hearty Grains™ Tortilla, warm (47088))
- 18 oz. Gouda , thin-sliced , divided
- 36 each Peppered Bacon , thick cut, cooked
- 12 oz. Fuji Apples , thin-sliced
- 12 oz. Granny Smith Apples , thin-sliced
- 1 1/2 cups Maple Syrup

Directions:

1. Pre-heat a griddle or flat top grill to medium heat.
2. To build: On one half of tortilla, place 1.0 oz Gouda, top with 3 slices of peppered bacon and 1.0 oz. of each apple, top with additional 0.5 oz. Gouda, and drizzle 2 Tbsp. maple syrup. Fold over, place on griddle, allow to brown, flip, allow to brown. Bias cut into two wedges and serve.