



## Recipes

MISSIONFOODSERVICE.COM

### Ancho Honey Glazed Strawberry Chips

Prep Time: 5 Minutes

Cooking Time: 7 Minutes

Serves 12

#### Ingredients:

12 each 6" Heat Pressed Flour Tortillas (10400)

3/4 cup Honey

1 Tbsp. Ancho Chile , ground

1/2 tsp. Black Pepper , course ground

1/8 tsp. Cayenne Pepper , ground

2 Tbsp. Orange Juice , fresh

6 cups Strawberries , quartered

Cinnamon sugar , as needed

1 1/2 cups Whipped Cream

#### Directions:

1. Pre-heat deep fryer to 350°F.

2. In a bowl combine honey, chile powder, cayenne and black pepper. Mix well to combine. Set aside.

3. To Serve: Cut each tortilla into wedges. Fry for 1 minute or until golden brown. Toss with cinnamon sugar. Toss 1/2 cup (3.0 oz) of strawberries with 1 tbsp. honey orange glaze. Serve strawberries with six wedges of tortillas and 2 tbsp. whipped cream.