



## Recipes

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### Wild Mushroom Ragout

Serves 1

#### Ingredients:

18 Mission® 4.5" White Corn Tortillas (20123)  
3 Tbsp. Butter  
3 Tbsp. Olive Oil  
12 cups Sliced Wild Cremini, Shiitake and Chanterelle  
Mushrooms  
1 cup Port  
2 Tbsp. Butter  
Vegetable Oil  
8 oz. Goat Cheese

#### Directions:

1. Heat butter and olive oil in a large sauté pan. Add the mushrooms and cook until brown and tender. Add the port and heat until reduced. Add the remaining 2 Tbs. of butter and combine until it forms a glaze.