



Recipes

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Tortilla Crisps

Serves 1

Ingredients:

12 Mission® 6" Red Corn Tortillas (10611) , warmed

6 oz. Parmesan Cheese , shredded

1/2 cup Olive Oil

Salt , to taste

Directions:

1. Carefully feed the warmed tortillas through a hand cranked pasta machine, creating fine threads. Heat a sauté pan over medium-high heat. Add 3 Tbs. of olive oil.

2. Place the tortilla threads loosely in the sauté pan to form 4" lace-like pancakes. Sprinkle lightly with shredded Parmesan cheese. Fry for about 1 minute. With a spatula carefully turn the lace tortilla pancakes over, sprinkle again with Parmesan cheese. Fry for an additional minute (or until crisp). The pancakes can be turned several times for even browning.

3. Drain on a paper towel-lined surface. Sprinkle lightly with salt.

4. Repeat process until you have made 12 tortilla lace pancakes. Repeat oil as needed.