



## Recipes

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### Crispy Tortilla Granola

Serves 12

#### Ingredients:

- 12 each 12" Fry-Ready Tortilla (37184)
- 3/4 cup Rolled Oats
- 1/4 cup Almond slivers
- 1/4 cup Honey
- 1 Tbsp. Coconut Oil
- 1/2 tsp. Vanilla Extract
- 4 Tbsp. Cinnamon sugar mixture

#### Directions:

1. Toast rolled oats and almond slivers in a pre-heated 300°F oven for approx. 10-12 min. until nutty and slightly toasted.
2. Cut the 12" tortilla into 1-inch pieces and fry at 350°F until golden and crispy.
3. Combine the toasted oats and almonds with the remaining ingredients except the cinnamon sugar.
4. Spread mixture into an even layer on a parchment lined sheet tray and bake at 300°F for 10 min.
5. Dust the granola with cinnamon sugar mixture and let the granola completely cool.
6. Store granola covered at room temperature.