



## Recipes

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### Veggie Medley and Cheese Tortilla Melt

Serves 1

#### Ingredients:

8 Mission® 12" Heat Pressed Flour Tortillas (10430)

Olive Oil

1 small Onion , diced

2 cloves Garlic , minced

2 1/4 cups Yellow Squash , diced

2 1/2 cups Zucchini , diced

3 Roma (plum) Tomatoes , seeded and diced

Salt and Pepper to taste

1/4 Tbsp. fresh Basil , minced

1/4 cup Sundried Tomato , chopped

1/4 cup Goat Cheese

3 cups Monterey Jack Cheese , shredded

#### Directions:

1. Heat oil in large pan over medium-high heat. Sauté onion and garlic for 2 minutes. Add vegetable and sauté until tender, about 7-8 minutes. Season to taste with salt and pepper. Remove from heat.

2. Place 3/4 cup of the vegetable mixture on each Mission® flour tortilla. Distribute cheese, basil, sundried tomatoes over mixture. Top with a tortilla. Heat 2 teaspoons olive oil in a large pan over medium heat. Place tortilla stack in pan and heat until golden brown and crispy, about 5 minutes per side. Place a large plate over the pan. Carefully flip the pan over. Place the stack back on the pan on the opposite side. Cook for 5 minutes. Cut into triangles and serve as appetizers.