



## Recipes

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# Crispy Banana and Spiced Mexican Chocolate Bark

Serves 1

### Ingredients:

- 1 each Mission® 12" Fry-Ready Tortilla (37184)
- 5 oz. Melting Chocolate , melted
- 1/4 tsp. Chipotle chili powder
- 1/2 cup Pretzels, rough chopped
- 2 Tbsp. Honey roasted Cashews , chopped
- 2 Tbsp. Dulce de Leche
- 1 each Banana , thin-sliced
- As needed Flakey Sea Salt

### Directions:

1. Deep fry tortilla at 325°F until golden and crispy on both sides, about 1-2 minutes per side. Let cool on a cooling rack until completely cooled.
2. Melt chocolate and stir in chipotle chili powder.
3. Spread seasoned chocolate on the top side of the fried tortilla.
4. Top tortilla with pretzels, cashews, and dulce de leche.
5. Chill in the freezer until hardened, about 15-30 minutes, and then break apart.
6. Top with banana slices and sprinkle with chipotle chili powder (if desired) and flaky sea salt.

\*Chef's tip: this would be fantastic served with a cinnamon ice cream.