



Recipes

MISSIONFOODSERVICE.COM

Jalapeno Bites

Serves 10

Ingredients:

4 Mission® 8" Heat Pressed Flour Tortillas (10410) , cut into wedges

1/2 tsp. Oregano Leaves, crumbled

1/2 tsp. Thyme Leaves, crumbled

10 fresh Jalapeno Peppers

4 oz. Cream Cheese , chilled

4 oz. Pepper Jack Cheese , shredded

2 Eggs , beaten

Directions:

1. In a food processor, process the Mission® flour tortillas into fine crumbs. Transfer to a shallow container and season with oregano and thyme.

2. Cut off the stems of the peppers. Make a slit down the length of the pepper and remove seeds keeping chile intact. Do not allow the end of the chile to be exposed (otherwise the filling will escape while frying) Cut the cream cheese into large matchstick pieces. Stuff the chiles with the cream cheese and pepper jack cheese.

3. Dip peppers in egg and dredge in the tortilla crumbs. Refrigerate beaten eggs. Place in a half pan and cover. Place in freezer. When peppers are frozen, dip again in the eggs and dredge in the tortilla crumbs. Deep fry or bake at 375° F for 10 minutes, or until golden brown.