



Recipes

MISSIONFOODSERVICE.COM

Crunchy Queso Sticks

Serves 12

Ingredients:

- 1 Mission® 6" Heat Pressed Flour Tortilla (10400)
- 6 Mozzarella Cheese Sticks, cut in half
- 1 Egg White , beaten until frothy
- Vegetable Oil
- 1 cup Marinara Sauce

Directions:

1. Place Mission® flour tortilla in a food processor and process into coarse crumbs. Dip cheese into beaten egg white. Then place in tortilla crumbs and coat generously.
2. Heat vegetable oil in a deep fat fryer or pan to 365° F. Carefully place the cheese sticks in the oil and fry until golden brown, about 10-15 seconds.
3. Transfer to a paper towel lined surface to drain.
Serve with marinara sauce.