



Recipes

MISSIONFOODSERVICE.COM

Summer Tomato Cobbler

Serves 5

Ingredients:

3 Mission® 8" Heat Pressed Flour Tortillas (10410)
8 oz. Cornmeal
2 Eggs , large
1 tsp. Salt
4 oz. Butter , unsalted
1 tsp. Baking Powder
8 oz. Whipping Cream
5 oz. Yellow Bell Peppers , quartered
4 oz. Red Bell Peppers , quartered
8 slices Bacon , chopped
5 oz. Red Onions , thinly sliced
1/2 oz. Garlic , minced
18 oz. Tomatoes , thinly sliced
4 oz. Avocados , thinly sliced
7 oz. Feta Cheese
1 tsp. fresh Thyme , minced
1 1/2 tsp. fresh Rosemary , minced
1/2 oz. fresh Basil , minced
Salt and Pepper to taste

Directions:

1. Preheat oven to 350° F. In a food processor, blend Mission® flour tortillas into crumbs, then add cornmeal, eggs, salt, butter, and baking powder. Process for about 3 minutes.
2. Add whipping cream to dough mixture and process for 2 more minutes.
3. Grease a 10" round baking pan and press one cup of dough into the pan so it covers the inside bottom of the pan.
4. Bake the bottom crust for about 20 minutes.
5. Roast the bell peppers on an open flame until blackened. "Sweat" the bell peppers in a sealed plastic bag. Wipe off the peel and thinly slice.
6. In a frying pan, cook the bacon while reserving the bacon drippings, then set aside.
7. Sauté the onions and garlic in the bacon fat on medium for about 2 minutes. Remove from heat.
8. Arrange the tomato slices overlapping on bottom crust. Then place in avocado slices, bell pepper slices, onion garlic mixture, feta cheese, herbs, salt, pepper and top with bacon pieces. Proportion the rest of the dough on top of the dish in dollops.
9. Bake cobbler for about 1 hour or until golden brown