



Recipes

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Garlic Cheese Tortilla Crisps

Serves 4

Ingredients:

- 1 Tbsp. Salt
- 2 Tbsp. Garlic Powder
- 12 Mission® 8" Pressed Mazina™ Tortillas (08043)
- 1/2 cup grated Parmesan Cheese

Directions:

1. Mix together salt, garlic powder, and parmesan cheese.
2. Tear tortillas into triangles and deep fry until golden.
3. Drain excess oil and place into a large bowl.
4. Sprinkle with garlic parmesan mixture and toss to coat crisps.
5. Serve as appetizer or table bread with marinara.
6. OPTIONS:
7. Substitute grated asiago or romano cheese to add a spicy twist.
8. Heat marinara and blend in gorgonzola cheese for a unique dipping sauce.
9. Minced cilantro or Italian parsley or chopped fresh basil will add additional flavor and visual appeal to the crisps.