



## Recipes

MISSIONFOODSERVICE.COM

### Easy Fresh Tomato Appetizer

Serves 8

#### Ingredients:

4 Mission® 8" Heat Pressed Flour Tortillas (10410) ,  
each cut into quarters  
4 Tbsp. Parmesan Cheese  
4 ripe Roma Tomatoes , 1/2" dice  
4 large, fresh Basil Leaves, 1/8" julienne  
1 ripe Avocado , peeled, pitted and diced to 1/2" cubes  
2 slices Bacon , cooked, drained and diced  
1/2 cup Olive Oil  
1/8 cup White Wine Vinegar  
1/2 tsp. Salt to taste  
1/2 tsp. fresh Cracked Black Pepper to taste  
Parmesan Cheese , grated or curled, to garnish

#### Directions:

1. Preheat oven to 350° F. Lightly spray a baking sheet with nonstick cooking spray.
2. Place Mission® tortilla triangles in a single layer on baking sheet. Lightly spray tops of triangles with cooking spray and sprinkle lightly with Parmesan cheese. Bake for 4 minutes. Turn triangles over and repeat cooking, spray and Parmesan, bake for 3 to 4 more minutes or just until crisp (watch triangles closely, oven temperatures may vary).
3. In a bowl combine diced tomatoes, basil, avocado, bacon, olive oil, vinegar, salt and pepper. Fold gently until thoroughly mixed.
4. Top each prepared tortilla triangle with an even amount of the tomato mixture. Garnish with a Parmesan curl and serve.