



Recipes

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Sweet Stuffed Tortilla Toast

Serves 2

Ingredients:

- 1 1/3 cups Cream Cheese
- 1/4 cup Brown Sugar
- 1 tsp. Orange Zest
- 3 Mission® 10" Heat Pressed Flour Tortillas (10420)
- 1 1/2 cups Sliced Bananas
- 1 3/4 cups Sliced Strawberries
- 2 Eggs
- 1/4 cup Heavy Cream
- 1/4 tsp. Almond Extract
- 1/4 cup Butter

Directions:

1. In a mixing bowl, combine the cream cheese, brown sugar and the orange zest. Blend until smooth.
2. Fill each of the Mission® flour tortillas with 1/3 of the cream cheese mixture, top each with 1/3 of the Bananas and Strawberries. Close the tortillas, as you would a Burrito, by first folding in the ends, covering the filling with the front side and rolling over to the far edge.
3. Beat together the eggs, cream and the almond extract in a shallow pan.
4. Melt the butter in a skillet over medium heat. Dip the filled tortilla in the egg mixture making sure to thoroughly cover it, then fry in the butter until golden brown on all sides.
5. Serve with maple syrup and dusted with powdered sugar, if desired.