



## Recipes

MISSIONFOODSERVICE.COM



## Fried Banana Split

Serves 4

### Ingredients:

- 4 Bananas
- 4 Mission® 12" Fry-Ready Tortilla (37184)
- 4 medium scoops Vanilla Ice Cream
- 1 can Whipped Cream
- 1/4 cup Chopped Pecans
- 4 Cherries
- 1/4 cup Chocolate Syrup
- 1/4 cup Powdered Sugar
- 1/2 cup Hot Fudge

### Directions:

1. Peel bananas and cut 1/4 inch off each end.
2. Straighten and core the banana using a large straw, inserting in center of banana.
3. Using a squirt bottle, fill the core made in the banana with slightly warmed hot fudge sauce.
4. Warm the Mission® flour tortilla and wrap the banana, folding in both ends like a burrito.
5. Freeze.
6. When frozen, deep fry until golden brown.
7. Cut banana in half at an angle and stand upright on a plate.
8. Dust with powdered sugar and arrange on a plate with ice cream and chocolate syrup. Garnish with whipped cream, nuts and a cherry. Drizzle some chocolate sauce on top of the banana.