



## Recipes

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### Eggplant Bruschetta

Serves 1

#### Ingredients:

2 1 lb. Eggplants , halved lengthwise  
2 tsp. Ground Coriander  
2 cloves Garlic , minced  
1/3 cup Flat Leaf (Italian) Parsley  
1/4 cup Extra Virgin Olive Oil  
1 Tbsp. Lemon Juice  
Salt and Pepper to taste  
Vegetable or Olive Oil Spray  
2 Mission® 6" Pressed Mazina™ Tortillas (08042) , cut into wedges

#### Directions:

1. Preheat oven to 375 degrees F.
2. Place eggplant halves cut side down on an oiled baking sheet. Bake until very soft, approximately 1 hour. Allow to cool.
3. Scoop eggplant flesh into a food processor, discarding skin. Blend into a puree and add the coriander, garlic, parsley, oil, and lemon juice. Season with salt and pepper.
4. Spray Mazina wedges with oil and bake in oven for 10-12 minutes or until golden and crisp. Remove from oven and allow to cool.
5. Spread each tortilla wedge with approximately 1 tablespoon of puree. Serve.