



## Recipes

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### Mozzarella Roma Tart

Serves 6

#### Ingredients:

5 Mission® 6" Heat Pressed Flour Tortillas (10400)  
3 Tbsp. Basil , fresh, minced  
1 Tbsp. Parsley , fresh, minced  
1 Tbsp. Oregano , fresh, minced  
1 tsp. Rosemary , fresh, minced  
1/4 cup Sun Dried Tomato , diced  
1 Tbsp. Sun Dried Tomato Oil  
1 Tbsp. Olive Oil  
2/3 cup Leek , white part, diced  
1 cup Mozzarella Cheese , thinly sliced  
1 1/4 cups Tomatoes , thinly sliced  
1 Tbsp. Rosemary , fresh, chopped  
2 Tbsp. Parsley , fresh, chopped  
2 Tbsp. Oregano , fresh, chopped  
2 Tbsp. Basil , fresh, chopped  
1/2 cup Romano Cheese , fresh, grated

#### Directions:

1. Preheat oven to 400° F.
2. In a food processor, process the Mission® flour tortillas into a fine crumb. Add minced basil, parsley, oregano, and rosemary, plus sun dried tomatoes and sun dried tomato oil to processor. Process until well blended.
3. Lightly grease the tart pan (preferably one with a removable bottom) and press the crumbs evenly onto bottom and sides.
4. Bake for 10 minutes. Remove from oven.
5. In a heavy skillet, heat olive oil and sauté leeks over medium heat until soft, about 5 minutes. Set aside. Preheat oven to 350° F.
6. Layer mozzarella slices, tomato slices, leeks, chopped parsley, oregano, basil, rosemary and Romano cheese on tart. Bake for about 10 minutes. Remove from oven and press tart toppings with a spoon back to allow tomato juices to seep into tart. Return to oven for another 10 minutes.
7. To serve, cut into slices.