



Recipes

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Curried Tortilla Straws

Serves 1

Ingredients:

- 12 Mission® 8" Pressed Mazina™ Tortillas (08043)
- 1 Tbsp. Ground Coriander
- 1 Tbsp. Curry Powder
- 2 tsp. Salt
- 2 oz. Butter , melted

Directions:

1. Cut tortillas into 0.5" wide strips.
2. Combine the coriander, curry and salt in a small bowl.
3. Dip tortilla strips in the melted butter then lightly sprinkle with the seasoning mixture.
4. Twist the strips into a helix and arrange on a baking sheet. Bake at 350 degrees for 10 minutes or until golden brown. Serve with raita.