



## Recipes

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# Plantain-White Chocolate Empanadas with Ginger-Guava Sauce

Serves 12

### Ingredients:

- 2 Tbsp. Butter
- 2 Tbsp. Vegetable Oil
- 1/2 tsp. Almond Extract
- 1/4 cup Brown Sugar
- 2 large Ripe Plantains , peeled, cut into 1/4" slices
- 2 cups Cream Cheese , softened
- 2/3 cup White Chocolate Chips
- 2/3 cup Macadamia Nuts , coarsely chopped
- 1/2 tsp. Allspice
- 1/2 tsp. Ground Ginger
- 12 Mission® 6" Pressed Mazina™ Tortillas (08042)
- 1 Tbsp. Cornstarch
- 2 Tbsp. Cold Water
- 4 Tbsp. Unsalted Butter , melted

### Directions:

1. Preheat oven to 350°F.
2. To sauté bananas, heat butter, and oil in a heavy medium skillet over medium heat. Add almond extract and brown sugar. Mix until well incorporated. Add plantains and sauté for about 5 minutes, until softened. Set aside.
3. In a medium bowl, mix together cream cheese, chocolate chips, nuts, allspice and ginger. Cover and refrigerate.
4. To assemble empanadas, place 1 1/2 Tbs. cream cheese filling on one side of each tortilla. Top with 1-2 banana slices and fold over like a taco. Seal edges with cornstarch slurry and generously brush melted butter over each empanada.
5. Place on a lightly greased baking sheet and bake for about 8 minutes, until golden brown.
6. Dust empanadas with powdered sugar and serve with gingered guava dipping sauce. (See Related Recipe)
7. NOTE: When selecting plantains, pick ones that have plenty of black marks as that indicates a soft texture and sweet flavor. Do not use green or yellow plantains as the texture will be too hard and will have a raw unweetened flavor to them.



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### Gingered Guava Dipping Sauce

Serves 1

#### Ingredients:

1 lbs. (1 cup) Guava Preserves

4 tsp. Fresh Ginger , minced

4 oz. (1/4 cup) Honey

#### Directions:

1. In a small saucepan over low heat, mix all ingredients together until sauce reaches a smooth, glazy consistency. About 2 minutes.

2. \* If Guava preserves are not available, another tropical fruit flavored preserve may be used.