



Recipes

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Golden Almond Crisps

Serves 48

Ingredients:

1 cup Slivered Almond
2 Tbsp. Crystallized Ginger , chopped
1/2 cup Brown Sugar
1/2 tsp. Ground Cinnamon
4 oz. Unsalted Butter , melted
12 Mission® 6.5" Grill-Ready™ Par-Baked Flour
Tortillas (09301)

Directions:

1. Place first 4 ingredients in a food processor. Process into a fine crumb and set aside.
2. Brush melted butter over both sides of the tortillas. Cut into wedges and dredge in the almond mixture. Bake wedges in an oven heated to 350° F until golden, about 10 minutes. Remove from oven and allow to cool.