



Recipes

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Chili Dusted Tortilla Croutons

Serves 1

Ingredients:

- 3 tsp. Ground Cumin
- 3 tsp. Ground Oregano
- 3 tsp. Chile Powder
- 1 1/2 Tbsp. Salt
- 1 1/2 Tbsp. Paprika
- 2 Mission® 8" Pressed Mazina™ Tortillas (08043) , cut into 1" squares

Directions:

1. Combine first 5 ingredients and place in a shaker.
2. Fry the tortilla squares in a deep fat fryer (350-360° F) until golden about 45 seconds - 1 minute. Remove and drain off excess oil.
3. Immediately season with chili mixture. Set aside.