



Recipes

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Herbed Prosciutto Tortillas

Serves 4

Ingredients:

- 4 Mission® 10" Heat Pressed Flour Tortillas (10420)
- 2 Tbsp. Olive Oil
- 2 cloves Garlic , minced
- 4 oz. Prosciutto , cut into 1/2" cubes
- 1/2 cup fresh grated Parmesan Cheese
- 1/2 tsp. freshly ground Pepper
- 1/2 tsp. Salt
- 1/2 tsp. crushed Red Pepper Flakes
- 1/2 cup fresh Rosemary and Oregano, minced

Directions:

1. Preheat oven to 350° F.
2. Place Mission® flour tortillas in a single layer on a nonstick baking sheet. Mix minced garlic with the olive oil and brush onto tortillas.
3. Sprinkle prosciutto, Parmesan, minced herbs, fresh pepper and salt evenly over tortillas. Bake for 5 minutes or just until crisp.