



Recipes

MISSIONFOODSERVICE.COM

Herbed Tortilla Twists

Serves 9

Ingredients:

- 3 Mission® 12" Spinach Herb Wraps (10251)
- 1 stick Butter , melted
- 3/4 cup Parmesan Cheese , shredded
- 2 1/2 tsp. Herbes de Provence

Directions:

1. Preheat oven to 350° F. Run Mission® tortillas through a pasta machine on the linguine setting or cut into 1/8", lengthwise.
2. Combine the cheese and herbes in a bowl. Set aside. Divide tortilla threads into 9 portions, keeping them in a straight line. Dip the threads in melted butter, coating evenly. Transfer to a baking sheet.
3. Sprinkle cheese mixture over and twist into a spiral. Repeat process with remaining ingredients. Bake in oven until golden brown, about 8 minutes. Serve.