



Recipes

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Crispy Ricotta and Sundried Tomato Rolls

Serves 6

Ingredients:

- 1 1/2 cups Ricotta Cheese
- 3/4 cup Grated Parmesan Cheese
- 1/2 cup Diced Sun Dried Tomato (in Oil)
- 6 Tbsp. Diced Pancetta (substitute w/ cooked bacon)
- 1 Tbsp. Chopped Roasted Garlic
- 3 Tbsp. Chopped Italian Parsley
- 3 Tbsp. Chopped Fresh Oregano
- 1 tsp. Black Pepper
- Salt to taste
- 1 dozen Mission® 8" Heat Pressed Flour Tortilla (10410)
- 1 Egg , beaten (for egg wash)
- Prepared Marinara Sauce

Directions:

1. Combine the first nine ingredients in a bowl and mix well.
2. Cut the flour tortillas into 5" squares, discarding the remains. Place 1.5 oz of the filling along one edge of each of the tortilla squares and roll tightly, open-ended. Seal the edge with egg wash.
3. Arrange the rolls on a baking sheet with the seam down. Brush the rolls with egg wash and bake at 350 degrees for 15 minutes or until golden brown. Serve plated with a prepared Marinara sauce.