



Recipes

MISSIONFOODSERVICE.COM

Cheesy Baked Roll Ups

Serves 6

Ingredients:

- 4 Mission® 10" Heat Pressed Flour Tortillas (10420)
- 3 cups grated Monterey Jack Cheese
- 1 cup grated Cheddar Cheese
- 3 cups grated smoked Gouda Cheese
- 4 slices Bacon , cooked, drained and diced
- 1 medium Red Onion , sliced 1/2" chunks
- 1/2 cup Butter
- 1 Tbsp. dried Thyme

Directions:

1. Preheat oven to 350 degrees F. Lightly spray a baking pan with nonstick cooking spray. Sprinkle each tortilla evenly with Monterey Jack, Cheddar, Gouda, bacon and red onion.
2. Roll the tortillas tightly and pierce them with toothpicks - one at each end. Place the rolls in a baking pan.
3. Mix the butter and thyme together and brush the tops of the roll ups. Bake for 10 to 12 minutes or just until golden.
4. Remove the toothpicks. Cut each roll up into three even sections and serve.