



Recipes

MISSIONFOODSERVICE.COM

Vegetarian Roll Ups

Serves 4

Ingredients:

- 4 Mission® 10" Heat Pressed Flour Tortillas (10420)
- 1/2 cup Butter
- 3 cups Mushrooms , thinly sliced
- 3 Zucchini , thinly sliced
- 1 Red Bell Pepper , cored, seeded and thinly sliced
- 2 Avocados , peeled, pitted and sliced lengthwise
- 3 cups grated Swiss Cheese
- 1 Tbsp. Chile Powder
- 1 tsp. Onion Powder
- 1 tsp. Salt (to taste)

Directions:

1. Preheat oven to 350° F. Melt butter in a large skillet over medium heat. Add mushrooms and sauté until tender, about 5 minutes.
2. Remove mushrooms from the skillet using a slotted spoon and set aside. Reduce mushroom juice by half, about 3 minutes.
3. Add zucchini and red bell peppers to skillet and sauté until tender, about 7 minutes.
4. Remove from heat, add avocado, mushrooms, Swiss cheese, chili powder, salt and onion powder. Toss gently just until cheese has started to melt.
5. Warm Mission® flour tortillas on a flat grill or in the oven about 5 minutes. Place an even layer of filling on each tortilla and roll.
6. Serve whole or cut into rounds and serve as an appetizer course.