



## Recipes

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# Creamy Crab & Cheese Empanada

Serves 2

### Ingredients:

- 1 Tbsp. Corn Starch
- 1 Tbsp. Water
- 1/3 cup Lump Crab Meat , well drained
- 6 Tbsp. Shredded Petit Basque Cheese (Petit Basque Cheese is a semi-firm sheep's milk cheese. Manchego or Sharp Jack cheese may be substituted)
- 1/4 cup Shredded Gruyere Cheese
- 1 Tbsp. Sliced Green Onion
- 1 Tbsp. Chopped Red Bell Pepper
- 1/8 tsp. Minced Fresh Thyme
- 4 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
- 2 Tbsp. Olive Oil

### Directions:

1. Combine corn starch and water until smooth to form a slurry, adding more water if necessary. Set aside. Combine next six ingredients together in a small bowl.
2. Place tortillas in microwave oven and heat until just softened. Place one Mission® Grill-Ready™ Par-Baked Tortilla on work surface and spread 1/2 cup of crab mix in center, leaving a 1" border. Brush the border with the corn starch slurry. Lay second tortilla on top and press edges to seal using the tines of a fork. Repeat with remaining tortillas.
3. Cut three small slits on top of each empanada. Brush with olive oil. Bake at 400° F for 10 minutes or until golden.