



Recipes

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Melanzana Tortilla Pizza

Serves 2

Ingredients:

- 1 Mission® 12" Garden Vegetable Wrap (13271)
- 2 tsp. Olive Oil (preferably garlic flavored)
- 3/4 cup Shredded Fontina Cheese
- 1/2 cup Shredded Gruyere Cheese
- 1 cup Roasted Eggplant & Mushroom Medley (see Related Recipe)
- 1 cup Herbed Tomato Medley (see Related Recipe)
- 1/4 tsp. Red Pepper Flakes
- 1/4 cup Grated Parmesan Cheese

Directions:

1. Brush the edge of the wrap with oil. Top with cheeses leaving a one-inch border. Sprinkle with remaining ingredients and place in oven heated to 450°F and heat until cheese is melted.

Herbed Tomato Medley

Serves 1

Ingredients:

- 5 oz. (12 cups) Grape Tomatoes , halved
- 2/3 Garlic Cloves, minced
- 1/6 oz. Fresh Basil , cut into chiffonade
- 1/8 oz. Fresh Mint , cut into chiffonade
- 1/8 oz. Fresh Oregano , cut into chiffonade

Directions:

1. Remove excess moisture and seeds from tomatoes. Combine with remaining ingredients. Set aside until ready to use as a pizza topping.
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Roasted Eggplant & Mushroom Medley

Serves 1

Ingredients:

1/3 large Eggplant

1/2 tsp. Salt

1 1/2 oz. (6 cups) Mushrooms , sliced

Olive Oil

Directions:

1. Trim eggplant and cut into 1/4" thick slices. Sprinkle eggplant with salt and place in a colander and place in a sink to drain. Turn slices occasionally for 30 minutes.
2. Rinse eggplant then pat dry while pressing firmly to absorb moisture.
3. Brush eggplant and mushrooms with oil and cut into quarters. Place in a conveyor oven or broiler. Cook until tender, about four minutes. Set aside to cool.