



Recipes

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Feta Cheese & Herb Fritters

Serves 1

Ingredients:

2 Mission® 10" Heat Pressed Flour Tortillas (10420)
1/3 cup Feta Cheese Fritter Filling (see Related Recipe)
1/4 cup Prepared Hummus
1/4 cup All Purpose Flour
3 Tbsp. Water

Directions:

1. Slice tortillas in half. Place a spoonful of feta filling on one corner of the tortilla. Top with hummus.
2. Fold over one corner of the tortilla. Continue folding into a triangle.
3. Combine the flour and water until smooth. Brush the edge of the tortilla with flour mixture to seal. Repeat with remaining tortillas.
4. Fry in deep fat fryer set at 360° F for about three minutes or until golden crisp.

Feta Cheese Fritter Filling

Serves 1

Ingredients:

1 1/3 oz. Crumbled Feta Cheese
1/6 Eggs , beaten
1/6 tsp. Fresh Mint , chopped
1/8 tsp. Dried Oregano
1/8 tsp. Black Pepper
1/8 tsp. Ground Nutmeg

Directions:

1. Combine all ingredients in a mixing bowl. Refrigerate until ready to use.