



Recipes

MISSIONFOODSERVICE.COM



Cajeta Taquitos

Serves 16

Ingredients:

16 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
16 oz. Cream Cheese
5 1/2 oz. Cajeta (Mexican goat's milk caramel that can be found in Mexican markets)
2 large Eggs
2 cups Pecans , toasted and chopped
Cinnamon Sugar
Cajeta to garnish

Directions:

1. In a mixer, beat cream cheese until light and fluffy. Add cajeta and egg and beat until well combined. Fold in pecans.
2. Place 1.75 oz. filling in center of each Mission® Grill Ready Tortilla, roll up like a cigar. Secure with a toothpick. Fry in a deep fat fryer at 350-360°F until golden, about three minutes. Remove toothpick. Dredge in cinnamon sugar and garnish with cajeta.