



## Recipes

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# Sweet Potato & Pineapple Empanadas

Serves 20

### Ingredients:

- 5 cups Canned Sweet Potatoes (yams), drained
- 1 cup Canned Crushed Pineapple
- 1 cup Golden Raisins
- 1 cup Brown Sugar
- 1/4 cup Granulated Sugar
- 1/4 tsp. Ground Cinnamon
- 20 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
- 8 Tbsp. Unsalted Butter , melted
- 3/4 cup Corn Syrup

### Directions:

1. Place yams, pineapple (with liquid), raisins, sugars and cinnamon in a heavy pan. Cook on medium flame for about 15 minutes or until very soft and well cooked. Mash until mixture is smooth.
2. Brush center of each tortilla with butter leaving a one-inch border. Place mashed filling (about 1.5 oz) on one half of the tortilla. Brush the edges with water and fold over to make a half circle. Seal edges by pressing firmly with the tines of a fork. Repeat with remaining tortillas.
3. Brush exterior with corn syrup.
4. For best results, bake in an impinger oven set at 475°F for two minutes. Empanadas may also be baked in a convection oven set at 425°F for five minutes or until golden.