



## Recipes

MISSIONFOODSERVICE.COM

### Vegan Taco Suaves

Serves 5

#### Ingredients:

- 2 Mission® 8" Heat Pressed Flour Tortillas (10410)
- 1/2 cup Carrot , blanched and sliced
- 5 Romaine Lettuce Leaves, shredded
- 4 cups Bechamel Sauce

#### Directions:

1. In Teflon® coated pan, lightly toast tortilla on one side. Remove from pan.
2. Heat Bechamel Sauce in microwave.
3. On one half of the tortilla, add carrots and 1.5 ounces of the Bechamel Sauce. Fold over and top with shredded romaine lettuce.