

LET'S TACO 'BOUT TORTILLAS



From tacos and nachos, to burritos and quesadillas, you can trust that Mission products will hold all of your toppings, meats, and cheeses, while providing outstanding flavor and texture. Here's what's in stock:



**6 Inch Corn
Tortillas**



**6 Inch Flour
Tortillas**



**12 Inch Flour
Tortillas**



**4.5 Inch Flour
Tortillas**



**Triangle
Tortilla Chips**



**Tri-Color
Tortilla Chips**

ITEM	DESCRIPTION	SIZE	BRAND
3540875	SNACK TRIANGLE TORTILLA CHIPS	6 / 2 LB	MISSION
7100537	BREAD WRAP 12 IN TOMATO BASIL	6 / 12 CT	MISSION
7645507	TORTILLA UF TRICOLOR 4CUT	3 / 10 LB	MISSION
7645518	TORTILLA CORN 6 IN YELLOW GF	12 / 60 CT	MISSION
7645540	TORTILLA FLOUR 6 INCH	24 / 12 CT	MISSION
7645541	MEX TORTILLA FLOUR MINI 4.5"	24 / 12 CT	MISSION
7645560	TORTILLA FLOUR 12 INCH	8 / 12 CT	MISSION

Try This:

CINNAMON APPLE ROLLERS

INGREDIENTS

- 12 Mission® 6" Heat Pressed Flour Tortillas (10400)
- 5 cups Fire Roasted Fuji Apples (such as Simplot®)
- 2 cups Fresh Blueberries
- 1/2 cup Brown Sugar
- 1/2 cup Corn Syrup
- Yogurt Dipping Sauce (see Related Recipe)

DIRECTIONS

- Sauté apples in a skillet (apples may be frozen or thawed).
- Heat throughout and add blueberries.
- Toss to combine.
- Remove from heat and season with brown sugar.
- Heat tortillas until warm and pliable.
- Fill with apple and blueberry mix.
- Roll tightly and brush with corn syrup.
- Bake in oven heated to 350° F until golden, about 10 minutes.
- Serve with Yogurt Dipping Sauce.

