



Buffalo Bleu Burger Crunch Roll

Prep time: Cook Time: Servings:

Appetizers/Sides/Snacks,Breakfast/Brunch,Entrees,Casual Dining,Catering,Fine Dining,Breakfast All Day,Modern Mexican,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® 12" Jalapeño Cheese Wrap	10256		1
Bleu Cheese Spread			1 Tbsp.
Iceberg Lettuce		shredded	1 oz.
Roma Tomato		thinly sliced	1/2 oz.
Buffalo Bleu Burger Flauta			1
Buffalo Ketchup To Garnish			

Instructions

1. Place the Mission® 12" Jalapeno Cheese Wrap on work surface.
2. Cut the tortilla into a 7" by 4" rectangle. Place 4" side in front.
3. Distribute Bleu Cheese Spread evenly over entire tortilla.
4. Place shredded iceberg lettuce in the center of the tortilla.
5. Place thinly sliced tomatoes in the center of the lettuce and top with a Buffalo Bleu Burger Flauta.
6. Tightly roll to close, sushi style, leaving ends open.
7. Cut into quarters and drizzle with Buffalo Ketchup.
8. Serve immediately.



Bleu Cheese Spread

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INGREDIENT	CODE	PREP	QUANTITY
Fresh Garlic		minced	1/8 tsp.
Green Onion		chopped	2 Tbsp.
Mayonnaise			2 oz.
Sour Cream			1 oz.
Worcestershire Sauce			1/4 tsp.
Kosher Salt			1/8 tsp.
Lemon Juice			1/2 tsp.
Sartori Foods™ Blue Cheese Crumbles			2 oz.
Black Pepper			1/8 tsp.

Instructions

1. Whisk ingredients together in a mixing bowl.
2. Label, date and refrigerate.



Buffalo Bleu Burger Flauta

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pierre Foods® Ground Beef			1 1/4 lbs.
Yellow Onion		diced	16 oz.
Fresh Garlic		minced	1 Tbsp.
Custom Culinary™ Gold Label Savory Roasted® Beef Base			2 tsp.
Naturally Fresh® Buffalo Wing Sauce			4 oz.
Simmering Water Bath			
Mission® 6" Blue Corn Tortilla	10612		15
Sartori Foods™ Hot N' Blue Cheese		shredded	4 1/2 oz.

Instructions

1. Heat 1 tablespoon of olive oil in sauté pan over medium heat.
2. Add onions and garlic; sauté until translucent.
3. Add beef base and buffalo sauce.
4. Fold in ground beef and cook until heated throughout.
5. Cool following HACCP procedures.
6. Quickly dip a Mission® Blue Corn Tortilla in the simmering water bath.
7. Place the tortilla on work surface. The tortilla should be slightly gummy, but not break.
8. Place 1.3 ounces of buffalo beef mixture in the center of the tortilla.
9. Top with .3 ounces of shredded cheese.
10. Tightly roll to close. The tortilla should stick together when closed.
11. Repeat steps 8-12 to finish remaining ingredients.
12. Place in 375° F fryer for approximately 1-2 minutes, until tortilla is crispy.
13. Remove from fryer and drain.
14. Hold warm.

