



Crispy Banana and Spiced Mexican Chocolate Bark

Prep time: Cook Time: Servings: 1

Latino,Desserts,Kids,Fry-Ready Tortillas,FSR/QSR,Casual Dining,Sweets & Desserts,Plant-Based Preferences,Snacks & Shareables,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® 12" Fry-Ready Tortilla	37184		1 Each
Melting Chocolate		melted	5 Oz.
Chipotle chili powder			1/4 tsp.
Pretzels, rough chopped			1/2 cup
Honey roasted Cashews		chopped	2 Tbsp.
Dulce de Leche			2 Tbsp.
Bananas		thin-sliced	1 Each
Flaky Sea Salt			As Needed



Instructions

1. Deep fry tortilla at 325°F until golden and crispy on both sides, about 1-2 minutes per side. Let cool on a cooling rack until completely cooled.
2. Melt chocolate and stir in chipotle chili powder.
3. Spread seasoned chocolate on the top side of the fried tortilla.
4. Top tortilla with pretzels, cashews, and dulce de leche.
5. Chill in the freezer until hardened, about 15-30 minutes, and then break apart.
6. Top with banana slices and sprinkle with chipotle chili powder (if desired) and flaky sea salt. *Chef's tip: this would be fantastic served with a cinnamon ice cream.

