



Goat Cheese, Prosciutto and Fig Jam Tortilla Rolls

Tortillas spread with creamy goat cheese, prosciutto, and topped with rich fig jam, arugula, and toasted walnuts, then rolled and sliced into pinwheels. These bites balance sweet, savory, and nutty flavors for a sophisticated appetizer.

Prep time: Cook Time: Servings: 1

Regional North American,Appetizers/Sides/Snacks,Flour Tortillas,Catering,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 12" Pressed Tortillas	10430		1 each
Goat cheese			1/2 cup
Fig jam			1/4 cup
Prosciutto		sliced	4 each
Arugula		chopped	1/4 cup
Candied walnuts		chopped	1/4 cup
Orange zest			1 each

Instructions

1. Lay tortilla flat and spread evenly with goat cheese.
2. Top with fig jam and lay out the 4 slices of prosciutto evenly across tortilla.
3. Top with arugula, candied walnuts, and orange zest.
4. Roll tightly and slice into 3/4 inch slices and serve.

