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The Authentic Tradition

MISSION

Flour Tortillas
BURRITO

super softTM

16ct

NET WT 16 OZ (453g)

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16ct

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Nutrition Facts

16 servings per container
Serving Size 1 tortilla (70g)

Amount per serving
Calories 200

	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 580mg	25%
Total Carbohydrate 35g	13%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 130mg	10%
Iron 2.6mg	15%
Potassium 70mg	2%

*The Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: ENRICHED BLEACHED FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE SHORTENING (INTERESTERIFIED AND HYDROGENATED SOYBEAN OILS), CONTAINS 2% OR LESS OF: SALT, SUGAR, BAKING SODA, SODIUM ACID PYROPHOSPHATE, DISTILLED MONOGLYCERIDES, FUMARIC ACID, AND CALCIUM PROPIONATE AND SORBIC ACID (TO MAINTAIN FRESHNESS).

CONTAINS: WHEAT

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Enjoy the freshly baked taste of Mission® Tortillas. Soft and delicious, our tortillas are great for all kinds of meals and snacks, from fajitas to wraps! What do you want in your Mission® Tortilla?

Try these other fine Mission® products: Tostadas, Wraps, and our crispy Authentic Mexican Tortilla Chips in the original Brown Bag!

Heating Instructions:

Tortillas may be heated on a skillet or electric griddle, on the grill, or in the microwave. For best results, heat tortillas on an ungreased skillet over medium-high heat for 10 to 15 seconds. Flip and heat for another 5 to 10 seconds.



Microwave: Place 4 to 6 tortillas between two damp paper towels. Microwave 30 to 40 seconds or until heated through. Wrap in a cloth or a tortilla keeper until ready to serve.

Chicken and Rice Burritos

8 Mission® Flour Tortillas
Mission® Cheddar Sauce, Medium
2 1/2 cups cooked chicken, shredded
3/4 cups long grain white rice
1 1-ounce package taco spices and seasonings
1 3/4 cups water
1 8-ounce can tomato sauce
1 large tomato, chopped
1/3 cup green onion, chopped
Guacamole
Cheddar cheese, shredded
In a large skillet, place chicken, rice, seasonings, water and tomato sauce. Bring mixture to boil, cover, and simmer for 20 minutes, or until chicken is fully cooked. Add chopped tomato and green onion to combine evenly. Place 1/2 cup of filling in each tortilla, roll burrito style and serve with optional garnishes.
Servings: 8

For great recipe ideas, questions & comments, visit:
missionfoods.com

FOR FRESHNESS, REFRIGERATE AFTER OPENING

QUESTIONS OR COMMENTS?
1-800-600-8226

WEEKDAYS 9:00AM TO 5:00PM CENTRAL TIME



SAP 400005

1000-NUS01-E278

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