

Long Course Tortillas

Prepare 1 tortilla for every 2 students – many people will not eat one.

Take the tortillas out of the freezer the night before, and put in walk-in to thaw.

(If you feel nervous about not having enough, thaw more packages but don't open them all.)

Take the tortillas out of the cooler at breakfast time so they can come to room temperature and thaw completely.

When ready to prepare, open the packages and separate each tortilla. Tear tin foil into sections and wrap a stack of 9 tortillas in each. Fold up to seal and warm in a 300° oven and heat for 30 minutes.

Place the packages in a hotel tray for serving. Allow students to open one package at a time so they stay warm.

If more tortillas are needed quickly, open another package and heat in the microwave before wrapping in the foil package.

NOTE: Leftover tortillas can be spread lightly with margarine and heated in tin foil packages and used as chapatis.