



Recipes

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Borracho Breakfast Burrito

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Serves 3

Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420) , heated
- 3 oz. Cooked Bacon
- 3 oz. Shredded Potato Hash Browns
- 1 tsp. Vegetable Oil
- 3 oz. Diced Chicken Jalapeno Sausages
- 2 oz. Chorizo
- 2 oz. Diced White Onions
- 1 oz. Diced Garlic
- 1 Jalapeno Chile , diced
- 2 oz. Sliced Red Bell Peppers
- 5 Jumbo Eggs , scrambled
- 1 tsp. Salt
- 1/2 tsp. Pepper
- 6 oz. Fresh Spinach
- 2 oz. Shredded Monterey Jack Cheese
- 2 oz. Shredded Cheddar Cheese
- 1 oz. Salsa (medium heat)
- 2 oz. Guacamole
- 1 oz. Sour Cream

Directions:

1. Place bacon on baking sheet in oven at 350° F until crispy about 12-14 minutes. Remove and place on paper. Blot excess grease.
2. In a large preheated sauté pan, add a teaspoon of oil and then the hash browns. Cook for three minutes per side on medium-high heat.
3. Add sausage to potatoes. Cook until slightly pink inside, about five minutes. Dice while slightly undercooked.
4. Add chorizo, onions, garlic, chile and bell pepper. Continue to cook on medium heat, 1-2 minutes.
5. In a large mixing bowl, scramble eggs with some salt and pepper and a dash of water.
6. Add spinach and egg mixture to pan and lower heat to medium-low, folding the mixture until cooked.
7. On a hot griddle, heat a Mission® Flour Tortilla on both sides for about 30 seconds.
8. Scoop mixture into tortilla. Add crumbled bacon, cheese, salsa, guacamole and sour cream and serve.