



Recipes

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Colorado Tortilla Crusted Shepherds Pie

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 2

Ingredients:

- 8 oz. Mission® Pre-cut Unfried White Corn Tortilla Strips (06771)
- 6 oz. Ground Buffalo (see Related Recipe)
- 3 oz. Corn , roasted
- 6 oz. Mashed Potatoes
- 3 oz. Roasted Onion Gravy
- 3 oz. Cheddar Cheese , shredded

Directions:

1. Fry Mission® Tri-Color Pre-cut Unfried Tortilla Strips and set aside.
 2. Layer roasted corn on bottom of a small crock or ramekin.
 3. Top with Ground Buffalo, roasted onion gravy and mashed potatoes.
 4. Place under salamander for 3 to 4 minutes. Remove and top with prepared tortilla strips.
 5. Finish with shredded cheddar cheese. Place back under salamander until cheese is melted.
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Ground Buffalo

Serves 1

Ingredients:

- 1 Tbsp. Vegetable Oil
- 1 Tbsp. Garlic , minced
- 12 oz. Yellow Onions , diced
- 1 lbs. Ground Buffalo Meat
- 1/2 tsp. Kosher Salt
- 1/2 tsp. Ground Black Pepper

Directions:

1. Heat sauté pan over medium high heat. Add vegetable oil, garlic and yellow onions. Sauté 1-2 minutes.
2. Add ground buffalo and sauté until meat is no longer pink. Drain meat in colander.