



Recipes

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Spicy Southern Breakfast Crunch Roll

Serves 1

Ingredients:

- 1 Mission® 12" Jalapeño Cheese Wrap (10256)
- 5 oz. Jalapeno Cheese Grits (see Related Recipe)
- 1 Vegetarian Sausage and Egg Red Corn Flauta (see Related Recipe)
- 4 slices Roma Tomatoes , thinly sliced
- Salt and Pepper to taste
- Fresh Chopped Parsley to garnish
- 4 oz. Shredded Hash Browns , prepared

Directions:

1. Cut Mission® Jalapeno Cheese Wrap into a 7" x 4" rectangle. Place 4" side in front.
 2. Spread Jalapeno Cheese Grits over entire wrap.
 3. Place sliced roma tomatoes 2" up from bottom of wrap. Season tomatoes with salt, pepper and fresh parsley. Top tomatoes with a Vegetarian Sausage and Egg Red Corn Flauta.
 4. Tightly roll wrap over the flauta and roll to close, leaving ends open.
 5. Slice into quarters and serve over a bed of hash browns.
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Recipes

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Jalapeno Cheese Grits

Serves 1

Ingredients:

- 14 oz. Water
- 14 oz. Half & Half
- 1 oz. Butter
- 8 oz. Yellow Corn Grits
- 1/2 tsp. Kosher Salt
- 1/2 tsp. Black Pepper
- 4 oz. Cheddar Cheese , shredded
- 1 1/2 oz. Pickled Jalapeno Peppers , minced

Directions:

1. Heat water, half & half and butter in saucepan over medium heat.
 2. Bring to a simmer and gradually whisk in yellow corn grits.
 3. Add in salt and pepper and reduce heat to low, stirring occasionally until thickened and fully cooked, approximately 20-30 minutes.
 4. Fold in cheddar cheese and minced jalapenos, hold warm for service, adding water if necessary to thin slightly. For less heat, reduce minced jalapenos to 1 ounce.
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Recipes

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Vegetarian Sausage and Egg Red Corn Flauta

Serves 1

Ingredients:

12 Mission® 6" Red Corn Tortillas (10611)
1/2 gallon Water
1 Tbsp. Oil
14 oz. Vegetarian Sausages
3 whole Eggs
2 Tbsp. Butter
2 Tbsp. All Purpose Flour
10 oz. Whole Milk
1/4 tsp. Kosher Salt
1/4 tsp. Black Pepper
1/8 tsp. Cayenne Pepper
3 oz. Pepper Jack Cheese

Directions:

1. Cook and crumble vegetarian sausage in sauté pan with oil over medium heat. Set aside.
2. Slightly scramble eggs in sauté pan and set aside.
3. In nonstick sauté pan, melt butter and whisk in flour to make a light roux.
4. Gradually whisk in milk, continue whisking until mixture thickens and comes to a boil. Remove from heat. Add in seasonings and stir in cheese.
5. Fold in crumbled vegetarian sausage and scrambled eggs.
6. Cool completely.
7. Bring water to a simmer and remove from heat.
8. Quickly dip Mission® Red Corn Tortillas in hot water and place on work surface. Tortilla should be slightly gummy, but not break.
9. Place 1¼ ounces of vegetarian sausage and egg mixture in center of tortilla and tightly roll into log shape. Tortilla should stick together when closed.
10. Repeat steps 8 and 9 to finish remaining ingredients.
11. Place in 375° F fryer until tortilla is crispy and filling