



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