



Recipes

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Spinach Florentine Stuffed Breakfast Tacos

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 3

Ingredients:

5 each 6" Heat Pressed Flour Tortillas (10400)

5 each 6" Red Corn Tortillas (10611)

2 1/2 oz. vol. Creamed Spinach , prepared

1 tsp. Liquid Butter

5 each Whole Eggs , large

3 oz. wt. Canadian Bacon , diced

2 oz. vol. Swiss Cheese , shredded

Salt and Black Pepper to taste

Directions:

1. Bring tortillas to room temperature.
2. Place red corn tortillas in taco frying basket.
3. Place in fryer until bubbling subsides.
4. Remove red corn tortillas from fryer and drain.
5. Hold warm for service.
6. Heat 1 tsp. of liquid butter medium size nonstick sauté pan over medium heat.
7. Add canadian bacon and cook until heated throughout. Add eggs and scramble.
8. Add cheese to eggs and remove from heat.
9. Heat flour tortilla and spread each tortilla with 1 Tbsp. of creamed spinach.
10. Place red taco shell in the center of each tortilla. Creamed spinach tortilla should stick to the red taco.
11. Fill each taco shell with 2 oz. of scrambled eggs with canadian bacon.
12. Serve immediately.