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Prosciutto-basil & Mozzarella Migas

Prep Time: 12 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

24 oz. Pre-cut Unfried White Corn Tortilla Chips (10861)

36 each Eggs , large

2 1/4 cups Half & Half

Salt and Pepper to taste

Non-Stick Cooking Spray , as needed

18 oz. Fresh Mozzarella , diced

12 oz. Prosciutto Slices , crisped in oven

Balsamic Green Onion Relish , see related recipe

Fresh Basil Leaves , torn , as needed

Directions:

1. Preheat deep fryer to 350°F.

2. Fry chips for 1½ to 2 minutes or until crisp.

3. To Make 1 serving Prosciutto-Basil & Mozzarella Migas; crack 3 eggs, beat with 3 tablespoons half & half and season with salt and pepper to taste. Coat a non-stick sauté pan with cooking spray and scramble the eggs. As eggs begin to set add 2 ounces crispy tortilla chips, 1 ½ ounces diced mozzarella cheese, 1 ounce crisp prosciutto torn into bite size pieces, toss gently until eggs are set and cheese is melted.

4. Serve warm topped with Balsamic Green Onion Relish and fresh torn basil as desired.



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Balsamic Green Onion Relish

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

2/3 each Roma Tomatoes , diced

1/8 cup Diced Red Onion

1/6 cup Chopped Green Onion

1/2 tsp. Minced Garlic

1/2 tsp. Balsamic Vinegar

1/8 cup Olive Oil

Salt and Pepper to taste

Directions:

1. Combine all ingredients in bowl; hold refrigerated.