



Recipes

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Mini Breakfast Tortilla Tarts

Prep Time: 45 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

5 each 12" Whole Wheat Tortilla (10254)
2 1/4 cups Eggs , scrambled
Sausage , crumbled , cooked , as needed
Chorizo , crumbled , cooked , as needed
Country Ham , diced , as needed
Bacon , crisp, chopped , as needed
Mushrooms , chopped , sautéed , as needed
Red Bell Peppers , chopped , sautéed , as needed
Green Bell Peppers , chopped , sautéed , as needed
Cheese , shredded , as needed
Tomato , diced , as needed
Green Onion , chopped , as needed

Directions:

1. Pre-heat convection oven to 350°F.
2. Cut 36 circles out of tortillas using a 3" cookie cutter. Place tortilla circles in mini muffin tins and weight with pie weights to par bake for about 5 minutes or until golden brown. Remove from molds, cool and store air tight.
3. To plate: place 3 tortilla tart shells in box or on plate and fill each with 1 tbsp. scrambled egg and top with customized toppings as desired by each customer.