



Recipes

MISSIONFOODSERVICE.COM

Breakfast Turnover

Prep Time: 30 Minutes

Cooking Time: 30 Minutes

Serves 12

Ingredients:

12 each 8" Pressed Mazina™ Tortillas (08043)

Butter , as needed

1 1/3 oz. Onion , small dice

1 1/3 oz. Red Pepper , small dice

1 1/3 oz. Green Pepper , small dice

1 oz. Spinach , fresh , chopped

1 1/2 cups Egg Whites

Egg Wash , as needed

4.5 Tbsp. Bacon , cooked

Directions:

1. In saucepan over medium-high heat, melt butter and sauté onion and peppers until soft. Add spinach and sauté until wilted.

2. Add egg whites and bacon; scramble.

3. Fill each squared off tortilla with 1 even #20 scoop (1.75 oz.) of the egg mixture. Brush the edges of the tortilla with egg wash, fold over diagonally, and crimp edges with a fork. Freeze for service.

4. To serve: brush turnovers with egg wash and bake in a convection oven at 350°F for 20 minutes or until mixture has reached an internal temperature of 165°F.