



## Recipes

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### Southwest Sweet Potato Breakfast hash

Serves 12

#### Ingredients:

12 each 10" Heat Pressed Flour Tortillas (10420)  
6 lbs. Sweet Potatoes , medium dice  
As needed Neutral Oil  
1 Tbsp. Garlic Powder  
1 Tbsp. Kosher Salt  
12 oz. Bell Peppers , diced  
12 oz. Yellow Onions , diced  
24 oz. Turkey Sausage , cooked  
24 oz. Liquid Egg Whites  
3 tsp. Southwest Seasoning  
As needed Salsa Rojo  
As needed Scallions

#### Directions:

1. Pre-heat oven to 350°F.
2. Toss sweet potatoes in a neutral cooking oil to coat. Season with garlic powder, salt, and bake until tender. Hold hot for service.
3. To prepare one portion, place 1 tortilla shell in mold and bake until crispy.
4. In a large skillet over medium-high heat, add 5 oz. roasted sweet potatoes, 1 oz. bell pepper, 1 oz. yellow onion, 2 oz. turkey sausage, and 2 oz. of liquid egg whites. Cook until warm and eggs are set. Stir often.
5. Season with prepared southwest seasoning.
6. Top the baked tortilla shell with the mixture.
7. Garnish with ½ oz. of salsa roja and a 3-finger pinch of scallions.