



## Recipes

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# Tortilla Pancakes with Smoked Salmon

Serves 24

### Ingredients:

4 Mission® 12" Heat Pressed Flour Tortillas (10430)  
1 large Egg , lightly beaten  
2 large Shallots , finely chopped  
1 Tbsp. Matzo Meal  
1 tsp. Salt  
Pepper , to taste  
2 Tbsp. fresh Chives , minced  
1/2 cup Solid Vegetable Shortening  
2 oz. sliced Smoked Salmon  
1/3 cup Sour Cream

### Directions:

1. Cut Mission® flour tortillas into 1/4" strips. Cut the long strips so they measure 2-3" in length. In a mixing bowl, combine the strips, egg, matzo meal, salt and pepper. Fold in the chives.
2. In a large sauté pan, melt the shortening over medium high heat. Form the tortilla mixture into patties using a tablespoon. Place in batches in hot oil. Fry for 4 minutes, or until golden. Flip over and continue frying until golden and crisp.
3. Top each pancake with a teaspoon of sour cream and a small piece of salmon. Serve.