



## Recipes

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# Tortilla Benedictito

Serves 6

### Ingredients:

- 6 Mission® 6" Yellow Corn Tortillas (10503)
- 3 Mission® 6" Red Corn Tortillas (10611)
- 1 qt. Vegetable Oil
- 16 oz. Salsa
- 12 Eggs , cracked
- 12 oz. Smoked Turkey Breast , shaved
- 6 sprigs Cilantro
- 1 oz. Avocado Hollandaise (see Related Recipe)

### Directions:

1. Cut a slit in each of the Mission® Yellow Corn Tortillas, one-half the diameter of the tortilla.
2. Roll the tortilla to form a cone, place in a fry basket and fry in 350°F oil until crisp.
3. Drain excess oil and lightly dry with paper towel.
4. Season with salt and pepper and reserve.
5. In a sauce pan, heat the salsa until simmering.
6. Add the eggs to the salsa and lightly poach the eggs.
7. Place a corn tortilla cone in a large martini glass.
8. Warm the smoked turkey on a grill and place a 2 ounce portion in the center of the tortilla cone. Top the turkey with two salsa poached eggs, 2 ounces of warm salsa and 1 ounce of Avocado Hollandaise. Garnish the dish with a nest of fried red corn tortilla strips and cilantro spring.





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### Avocado Hollandaise

Serves 1

#### Ingredients:

4 large Eggs Yolks, whisked  
8 oz. Clarified Butter , warmed  
1 oz. Fresh Lemon Juice  
Cayenne Pepper Sauce Pepper to taste  
1 large Avocado , diced

#### Directions:

1. In a stainless bowl over simmering water, heat and whisk egg yolks to a ribbony state.
2. Remove from heat and slowly whisk in the clarified butter until fluffy and incorporated.
3. Whisk in lemon juice and season with cayenne pepper.
4. Gently fold in the avocado and hold.