



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Sunrise Breakfast Wrap

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 1/2 cup Sautéed Spinach & Mushrooms (see Related Recipe)
- 2 large Eggs , scrambled
- 1/4 cup Ham Steak , julienne
- 2 Tbsp. Prepared Hollandaise Sauce
- 1/2 Tbsp. Butter

Directions:

1. Lay the Mission® Heat Pressed Flour Tortilla on a flat work surface. Spread the spinach mixture across the center of the tortilla. Layer with the scrambled eggs and ham pieces. Top with Hollandaise.
2. Roll the tortilla as you would a burrito, with one end open.
3. Melt the butter on a griddle or skillet over medium heat. Grill the tortilla, first with the seam side down, until golden brown, about two minutes. Turn over and grill the other side until golden.





Recipes

MISSIONFOODSERVICE.COM

Sautéed Spinach & Mushrooms

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/4 oz. (4 tbsp) Butter

1 1/2 oz. (4 cups) Sliced Brown Mushrooms

7/8 oz. (2 cups) Sliced Brown Onion

1 1/2 oz. (8 cups) Chopped Spinach

Salt and Pepper (to taste)

Directions:

1. Melt butter in a large skillet over medium-high heat. Add the mushrooms and onions. Sauté until the mushrooms are browned and the onions soft.
2. Add the spinach and sauté until wilted. Season with salt and pepper.