



Recipes

MISSIONFOODSERVICE.COM

Kitchen Sink Mazina Tacos

Prep Time: 12 Minutes

Serves 4

Ingredients:

- 4 Mission® 8" Pressed Mazina™ Tortillas (08043)
- 4 oz. Steak Fries, fried
- 1 oz. Roasted Green Bell Pepper , julienne strips
- 1 oz. Roasted Red Onion , julienne strips
- 4 strips Bacon , cooked
- 1 oz. Colby Jack Cheese finely shredded
- 4 Eggs , sunny side up (or to your liking)
- 4 tsp. Scallions , sliced
- 1 oz. Ranchera Sauce, spicy (can substitute salsa)

Directions:

1. Lay out 4 warmed tortillas on a clean work surface.
2. Spread 1 oz. of steak fries evenly across front half of each tortilla.
3. Sprinkle .25 oz. each of bell peppers and onions evenly over the fries of each tortilla.
4. Place 1 strip of bacon evenly over the bell peppers and onions of each tortilla.
5. Sprinkle .25 oz. cheese evenly over the bacon of each tortilla.
6. Place 1 cooked egg on top the cheese of each tortilla.
7. Sprinkle 1 tsp. scallion over each egg of each tortilla.
8. Drizzle each egg and front half of each tortilla with .25 oz. ranchera sauce.
9. Fold each tortilla in half, creating a soft taco and serve hot. Can be served with garnish of sliced seasonal fruit such as pineapple and papaya.