



## Recipes

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### Migas Burrito

Prep Time: 5 Minutes

Cooking Time: 2 Minutes

Serves 1

#### Ingredients:

- 1 Mission® Pre-cut Unfried White Corn Tortilla Strips (06771)
- 1 Tbsp. Vegetable Oil
- 1 oz. Yellow Onion , small dice
- 3/4 oz. Canned Green Chile Peppers, diced
- 1 1/4 oz. Roma Tomatoes
- 2 Whole Eggs , whisked
- 3 oz. Refried Black Beans , heated
- 3/4 oz. Colby/Jack Cheese , shredded
- 3/4 oz. Mission® Pre-cut Unfried Tri-Color Tortilla Strips (04931) , fried crispy
- Pico de Gallo to garnish

#### Directions:

1. Heat oil in non-stick pan, over medium-high heat. Add onion, green chiles and tomatoes and sauté one minute.
2. Add eggs, combine evenly and cook until eggs are scrambled, approximately 30 seconds. Reserve hot.
3. Lightly warm Mission® Chile Herb Tortilla and place on clean work surface.
4. Evenly spread refried beans over middle/center of the tortilla.
5. Top refried beans with hot scrambled egg mixture.
6. Top scrambled egg mixture with cheese.
7. Top cheese with crispy Mission® Pre-Cut Unfried Tricolor Tortilla Strips.
8. Roll tortilla burrito style. Slice in half and serve hot. Garnish with pico de gallo.