



## Recipes

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### Breakfast Stacker

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 1

#### Ingredients:

2 Mission® 6" Red Corn Tortillas (10611)

1 Mission® 6" Blue Corn Tortilla (10612)

4 oz. Scrambled Eggs

3 oz. Breakfast Bacon or Sausage, cooked and crumbled

5 oz. Shredded Hash Browns , prepared

3.5 oz. Shredded Cheddar Cheese

#### Directions:

1. Fry two Mission® Red Corn Tortillas and the Blue Corn Tortilla in a deep fryer at 350° F for approximately 10 seconds or until shells are crispy.
2. Place one red tortilla on a parchment lined baking sheet.
3. Spread 2 ounces of scrambled eggs evenly over the center of the shell.
4. Spread 1½ ounces of shredded hash browns over the scrambled eggs.
5. Top hash browns with 1 ounce of bacon or sausage.
6. Spread 1½ ounces of shredded cheddar cheese over the meat.
7. Place blue corn tortilla on top of ingredients and repeat steps 2-6.
8. Place the other red corn tortilla shell on top of second stack of ingredients.
9. Spread 1 ounce of shredded hash browns evenly over the center of the tortilla.
10. Top hash browns with 1 ounce of sausage or bacon and ½ ounce of cheddar cheese.