



## Mexican Stuffed Sandwich

Serves 1

### Ingredients:

- 1 Mission® 8" Heat Pressed Flour Tortilla (10410)
- 3 oz. Liquid Eggs
- 2 oz. Carnitas-Style Pulled Pork
- 1 oz. Avocado , diced
- 1 oz. Tomato , diced
- 1 oz. Spiced Creamed Corn (see Related Recipe)
- 1 oz. Liquid Butter

### Directions:

1. Heat Mission® Flour Tortilla and place on work surface.
  2. Heat liquid butter in non-stick sauté pan; add pork to heat.
  3. Add eggs and cook to scramble.
  4. Add tomatoes, avocado and corn.
  5. Remove from heat.
  6. Place egg mixture in center of tortilla.
  7. Fold "jacket style" bringing bottom half of tortilla towards filling and folding both sides towards center.
  8. Wrap with paper and serve open ended.
  9. Serve warm.
-



## Recipes

MISSIONFOODSERVICE.COM

### Spiced Creamed Corn

Serves 1

#### Ingredients:

- 16 oz. Creamed Corn
- 1 Tbsp. Fresh Cilantro , chopped
- 2 tsp. Fresh Garlic , chopped
- 1 Tbsp. Red Bell Pepper , diced

#### Directions:

1. Place all ingredients in a mixing bowl and blend together.
2. Remove from bowl and place in storage container.
3. Label, date and refrigerate.