



## Recipes

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### Buffalo Bleu Burger Flauta

Serves 1

#### Ingredients:

1 1/4 lbs. Pierre Foods® Ground Beef  
16 oz. Yellow Onions , diced  
1 Tbsp. Fresh Garlic , minced  
2 tsp. Custom Culinary™ Gold Label Savory Roasted® Beef Base (#9305)  
4 oz. Naturally Fresh® Buffalo Wing Sauce  
Simmering Water Bath  
15 Mission® 6" Blue Corn Tortillas (10612)  
4 1/2 oz. Sartori Foods™ Hot n' Blue Cheese , shredded

#### Directions:

1. Heat 1 tablespoon of olive oil in sauté pan over medium heat.
2. Add onions and garlic; sauté until translucent.
3. Add beef base and buffalo sauce.
4. Fold in ground beef and cook until heated throughout.
5. Cool following HACCP procedures.
6. Quickly dip a Mission® Blue Corn Tortilla in the simmering water bath.
7. Place the tortilla on work surface. The tortilla should be slightly gummy, but not break.
8. Place 1.3 ounces of buffalo beef mixture in the center of the tortilla.
9. Top with .3 ounces of shredded cheese.
10. Tightly roll to close. The tortilla should stick together when closed.
11. Repeat steps 8-12 to finish remaining ingredients.
12. Place in 375° F fryer for approximately 1-2 minutes, until tortilla is crispy.
13. Remove from fryer and drain.