



Recipes

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Pumpkin Taco Filling

Serves 1

Ingredients:

7 oz. Cream Cheese , softened
6 Tbsp. Sugar
1 Tbsp. Cornstarch
1/2 tsp. Ground Cinnamon
1/2 tsp. Ground Ginger
1/2 cup Solid-Pack Pumpkin
2 Extra-large Eggs
1 Tbsp. Whipped Cream
1 pinch Ground Clove
1 pinch Ground Nutmeg

Directions:

1. Preheat oven to 350° F.
2. Using an electric mixer, beat cream cheese, sugar, cornstarch, cinnamon, ginger, cloves and nutmeg until blended.
3. Add pumpkin, eggs and cream, blend until smooth. Transfer to a 9" round pie dish. Bake just until set, about 20 minutes. Cool.
4. Place mixture in a pastry bag fitted with a large star tip. Refrigerate.