



Recipes

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Hashbrown and Tri Color Tortilla Strip Frittata

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

6 oz. Mission® Pre-cut Unfried White Corn Tortilla Strips (06771)
8 oz. Whole Eggs
1 oz. Sour Cream
2 slices Applewood Smoked Bacon , cooked and chopped into 1" strips
3/4 oz. Green Onion , sliced
1/4 tsp. Kosher Salt
1/4 tsp. Black Pepper
4 oz. Roasted Red Potatoes , half moon sliced
1 1/2 oz. Pepper Jack Cheese
1 oz. Spicy V8® Crema (see Related Recipe)

Directions:

1. Heat 1 tablespoon of butter in a 9-10" nonstick skillet over medium heat.
2. Whisk eggs and sour cream together in mixing bowl.
3. Season to taste with salt and pepper.
4. Fold in green onions, 3/4 ounce of Pepper Jack cheese, bacon, potatoes and 3 ounces of Mission® Tri-Color Tortilla Strips.
5. Pour eggs into sauté pan and lift side edges of eggs to get all of eggs slightly set.
6. Top with remaining tortilla strips and remaining cheese and place under broiler to melt cheese.
7. Serve with Spicy V8® Crema.





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Spicy V8® Crema

Serves 1

Ingredients:

- 2 oz. Sour Cream
- 1 oz. Spicy V8® Juice
- 1/4 tsp. Kosher Salt
- 1/4 tsp. Garlic Powder
- 1/8 tsp. Cayenne Pepper Sauce Pepper

Directions:

1. Fold all ingredients together in mixing bowl.
2. Place in storage container.
3. Label, date and refrigerate.