



Recipes

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Tortilla Breakfast Strata

Prep Time: 15 Minutes

Cooking Time: 35 Minutes

Serves 4

Ingredients:

- 2 each 12" Spinach Herb Wraps (10251)
- 6 each Whole Eggs
- 3/4 cup Heavy Cream
- 1/2 tsp. Kosher Salt
- 1/2 tsp. Black Pepper
- 1/2 cup Chorizo Sausage , cooked and crumbled , (Johnsonville)
- 1 cup Oven Roasted Potatoes , thinly sliced
- 1/2 cup Green Onions , sliced on a bias
- 3/4 cup Artisan Mexican Cheese Blend , shredded
- 2 oz. vol. Fresh Pico

Directions:

1. Place tortillas on cutting board. Cut into 2" rectangle strips. Set aside.
2. Whisk eggs and heavy cream together in mixing bowl. Fold in cut tortillas, seasonings, sausage, potatoes, onions and shredded cheese.
3. Divide mixture into 4 individual greased soufflee or casserole cups.
4. Place in 300F oven and bake uncovered for approximately 30-40 minutes or until internal temperature reaches 165F.
5. Remove from oven and serve warm.
6. Serve with a side of pico.