

Recipes

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Pumpkin and Butternut Squash Empanadas

Prep Time: 30 Minutes
Cooking Time: 3 Minutes

Serves 2

Ingredients:

20 each 6" Pressed Mazina™ Tortillas (08042)

1/2 cup Pumpkin Puree

4 cups Butternut Squash , roasted and chopped into 1/2"

cubes

3/4 cup Parmesan Cheese , shredded

2 Tbsp. Whole Butter

2 cups Sweet Onions, chopped

2 tsp. Fresh Garlic, minced

1/4 tsp. Nutmeg

1/4 tsp. Cayenne Pepper Sauce

1/4 tsp. Kosher Salt

1/4 cup Light Brown Sugar

2 Tbsp. Honey

1 tsp. Orange Zest

10 oz. vol. Chopped Pecans, toasted

10 oz. vol. Sage Beurre Blanc, see related recipe

Directions:

- 1. Heat medium size sauté pan over medium heat. Add
- 1 Tbsp. of butter and add onions and garlic. Cook onions until they soften and begin to caramelize. Remove from heat and cool.
- Fold pumpkin, squash, cheese, onions, garlic, seasonings, sugar, honey and zest together in mixing bowl until combined.
- 3. Steam tortillas one at a time and place on worksurface. Tortillas should feel a little gummy. This helps them adhere.
- 4. Scoop 1 ¼ oz. of squash filling and place on front half of mazina tortilla.
- 5. Fold over and seal tortilla closed. Make sure to remove all air pockets and press edges of empanadas down with fork.
- Place on parchment lined sheet pan and cover refrigerated until ready for use.
- 7. When ready to serve, place in 325F fryer until golden brown and center is hot.
- 8. Remove from fryer and drain.



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Sage Buerre Blanc

Serves 1

Ingredients:

1 Tbsp. Fresh Shallots, minced

2 Tbsp. Celery, minced

4 oz. vol. White wine

1 1/2 Tbsp. Fresh Sage, chopped

1 stick Whole Butter, cut into cubes

Sea Salt to taste

Directions:

- 1. Heat small saucepot over medium heat. Add celery and shallots. Add white wine and reduce until most of liquid is evaporated.
- 2. Reduce heat to low, and gradually add in butter cubes, whisking constantly. When butter is almost melted, add in more cubes.
- 3. Hold sauce warm, not hot for service.