



## Recipes

MISSIONFOODSERVICE.COM



Related Recipe(s) on the Following Page(s)

# Santa Fe Breakfast Crepes

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 2

### Ingredients:

2 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

8 oz. vol. French Toast Batter , see related recipe

2 strips Apple Wood Smoked Bacon , cooked

4 oz. vol. (2 eggs) Eggs , scrambled

2 Tbsp. Chipotle Shredded Cheese (Sargento)

1 oz. vol. Chipotle Maple Syrup , see related recipe

### Directions:

1. Soak grill ready tortillas into French toast batter up to 1 hour before cooking.
2. Place soaked tortillas on preseasoned griddle pan and cook until both sides are golden brown.
3. Remove from pan and hold warm.
4. Place 1 strip of apple wood smoked bacon in the center of each crepe. Fill each crepe with 2 oz. of scrambled egg and top with shredded chipotle cheddar cheese.
5. Roll to close and place on plate.
6. Cover and heat in micro for 20 seconds to melt cheese if needed.
7. Drizzle with chipotle maple syrup to serve.



## Recipes

MISSIONFOODSERVICE.COM



### Chipotle Maple Syrup

Serves 1

#### Ingredients:

- 8 oz. vol. Maple Syrup
- 1 Tbsp. Chipotles in adobo , pureed , seeds removed
- 1/4 tsp. Orange Zest

#### Directions:

1. Place all ingredients in a food processor. Puree to combine.
2. Place in a squeeze bottle or a storage container.
3. Hold refrigerated until ready to use.
4. Serve warm if desired.

---

### French Toast Batter

Serves 1

#### Ingredients:

- 2 each Whole Eggs , cracked
- 6 oz. vol. Whole Milk
- 1/2 tsp. Ground Cinnamon
- 2 Tbsp. Light Brown Sugar
- 1/2 tsp. Vanilla Extract

#### Directions:

1. Place all ingredients together in a mixing bowl and whisk to combine.
2. Hold refrigerated until ready to use.