



Mini Bacon Cheese Chimichangas

Prep Time: 40 Minutes

Cooking Time: 3 Minutes

Serves 5

Ingredients:

- 14 each 8" Fry-Ready Tortilla (37185)
- 1 lbs. (6 cups) Sweet Yellow Onions , peeled and blanched
- 3 oz. wt. Bacon , cooked and chopped
- 2 Tbsp. Fresh Cilantro , chopped
- 8 oz. wt. (2 cups) Mexican Cheese Blend , shredded
- 2 oz. wt. (1/2 cup) Chipotle Cheddar Cheese , shredded (Sargento)
- 1 Tbsp. Fresh Jalapeño , chopped
- Egg Wash to brush
- Lollipop Sticks
- 10 oz. vol. Chipotle Ranch Sauce , see related recipe

Directions:

1. Hold stretch tortillas in a heating cabinet to soften and help make pliable or quickly place in a steamer.
2. Thinly julienne slice blanched onions. Place in a mixing bowl.
3. Fold onions with chopped bacon, cilantro, shredded cheeses and jalapenos.
4. Pull tortillas out of heating cabinet and place on workstation.
5. Brush outside edges of each stretch tortilla with egg wash and place 2 oz. vol. of filling in the center of each tortilla.
6. Bring left and right sides together and tightly roll to close.
7. Skewer bottom of roll with lollipop stick and place on parchment lined ½ sheet pan.
8. Repeat with remaining tortillas until filling is finished. Tightly wrap in plastic and hold refrigerated until ready to use.
9. When ready to serve place in a 350 fryer for approximately 3 minutes or until center is hot.



Recipes

MISSIONFOODSERVICE.COM

Chipotle Ranch Sauce

Serves 1

Ingredients:

- 1 1/2 tsp. Ranch Seasoning
- 1 cup Sour Cream
- 1 oz. vol. Heavy Cream
- 1 Tbsp. Chipotles in Adobo , drained and chopped
- 1 Tbsp. Lime Juice

Directions:

1. Make sure seeds have been removed from chipotles. Fold all ingredients together in a mixing bowl or place in a food processor and blend until smooth.
2. Place in a storage container.
3. Label, Date and Refrigerate.