



Recipes

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Breakfast Miga Press

Prep Time: 15 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1 each 12" Chile Herb Wrap (18674)
- 1 Tbsp. Red Chile Sauce
- 2 slices Pepperjack Cheese , sliced
- 4 oz. vol. Egg Whites
- 1/2 oz. (4 chips) Yellow Corn Tortilla Chips (#08619)
- 2 oz. vol. Poblano and Black Bean Salsa (see related recipe)

Directions:

1. Heat Chile Herb wrap and place on worksurface.
2. Spread red chile sauce evenly over Chile Herb wrap.
3. Cut Pepperjack cheese slices in half and shingle 1 slice in the top center of wrap.
4. Pan fry egg whites on preseasoned flattop and place on top of Pepperjack cheese.
5. Top with yellow corn tortilla chips, Poblano and black bean salsa and remaining cheese.
6. Bring bottom half of wrap 2" over ingredients and fold over to close, leaving open ended.
7. Place on flattop Panini and press to toast both sides and melt cheese.
8. Serve immediately.



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Poblano and Black Bean Salsa

Serves 1

Ingredients:

- 1 cup Roasted Poblanos , chopped
- 3 Tbsp. Fresh Cilantro , chopped
- 1/2 cup Red Bell Pepper , diced
- 1 1/2 cups Black Beans , drained and rinsed
- 2 oz. vol. Fresh Lime Juice

Directions:

1. Fold all ingredients together in a mixing bowl.
2. Place in a storage container.
3. Label, Date and Refrigerate.