



## Recipes

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# Hot Pepper Loaded Potato Mini Chimichangas

Prep Time: 45 Minutes

Cooking Time: 2 Minutes

Serves 10

### Ingredients:

30 each 6" Fry-Ready Tortilla (37186)  
2 lbs. Red Potatoes , diced and boiled  
4 oz. wt. (10 oz. vol.) Applewood Smoked Bacon ,  
cooked and chopped  
6 oz. wt. (8 oz. vol.) Roasted Poblanos , chopped  
1 Tbsp. Chipotle in Adobo , seeds removed  
6 oz. wt. Smoked Cheddar Cheese , shredded  
Egg Wash , as needed  
4 oz. vol. + 10 oz., for serving Sour Cream  
Green Onion , sliced , to garnish

### Directions:

1. Smash potatoes, bacon, Poblanos, chipotles, cheese and sour cream together in a mixing bowl.
2. Heat stretch tortillas in a steamer and place on work surface.
3. Spread 1 oz. strip of potato filling along the front half of tortilla. Brush outside edges of tortillas with egg wash.
4. Bring left and right sides together towards the center and tightly roll into a cigar shape to close.
5. Repeat steps 2-4 with remaining tortillas.
6. Place on parchment lined sheet pan. Cover and refrigerate until ready for use.
7. When ready to serve, place in 350°F fryer and cook approximately 2 minutes or until center is hot.
8. Remove from fryer and drain.
9. Cut in half on a long bias and serve with sour cream for dipping.