



Recipes

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Beggar's Purse

Prep Time: 60 Minutes

Cooking Time: 15 Minutes

Serves 8

Ingredients:

16 each 6" White Corn Tortillas (10600)
6 oz. wt. Baby Spinach Leaves
8 oz. wt. Baby Bella Mushrooms , sliced
1 each Red Bell Pepper , seeded and small diced
2 tsp. Fresh Garlic , minced
1 oz. vol. Yellow Onion , small diced
5 oz. wt. Feta Cheese
4 oz. vol. Cream Cheese
Kosher Salt and Black Pepper , to taste
16 each 4" Green Leek Strips , blanched
10 oz. vol. Leek Cream Dipping Sauce (see related recipe)

Directions:

1. Heat olive oil in sauté pan over medium heat.
2. Sauté mushrooms and bell peppers and season with salt and pepper.
3. Add onions, garlic and sauté an additional 1-2 minutes.
4. Remove from heat and fold in spinach leaves. Place into stainless bowl and cool completely.
5. To make purses: Quickly dip white corn tortillas in 360°F oil and stack on parchment lined half sheet pan.
6. Remove chilled vegetables and fold in feta and cream cheese.
7. Lay oil dipped white corn tortillas in a single layer on sheet pan.
8. Scoop 1 oz. of filling in the center of each tortilla.
9. Pull all sides of the tortilla to the top and secure purse with leek strips.
10. To Bake: Place tortilla purses on a parchment lined sheet pan and place in 400° F oven for approximately 10 minutes or until tops and sides begin to crisp and



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Leek Cream Dipping Sauce

Serves 1

Ingredients:

8 oz. vol. Leeks , white parts only , thinly sliced
12 oz. vol. Heavy Cream
1 tsp. Kosher Salt
1/4 tsp. Black Pepper
2 tsp. Smoked Paprika

Directions:

1. Bring leeks and heavy cream to a simmer in a small saucepot over medium heat.
2. Reduce slowly. Whisk in seasonings to taste.
3. Serve warm.