



## Recipes

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### Mini Breakfast Tortilla Tarts

Prep Time: 45 Minutes

Cooking Time: 5 Minutes

Serves 12

#### Ingredients:

5 each 12" Whole Wheat Tortilla (10254)

2 1/4 cups Eggs , scrambled

Sausage , crumbled , cooked , as needed

Chorizo , crumbled , cooked , as needed

Country Ham , diced , as needed

Bacon , crisp, chopped , as needed

Mushrooms , chopped , sautéed , as needed

Red Bell Peppers , chopped , sautéed , as needed

Green Bell Peppers , chopped , sautéed , as needed

Cheese , shredded , as needed

Tomato , diced , as needed

Green Onion , chopped , as needed

#### Directions:

1. Pre-heat convection oven to 350°F.

2. Cut 36 circles out of tortillas using a 3" cookie cutter. Place tortilla circles in mini muffin tins and weight with pie weights to par bake for about 5 minutes or until golden brown. Remove from molds, cool and store air tight.

3. To plate: place 3 tortilla tart shells in box or on plate and fill each with 1 tbsp. scrambled egg and top with customized toppings as desired by each customer.