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Tortilla Crusted Turkey Meatballs

Prep Time: 10 Minutes

Cooking Time: 27 Minutes

Serves 12

Ingredients:

3 oz. Pre-Fried Yellow Round Tortilla Chips (08641)

1 Tbsp. Vegetable Oil

1/4 cup Poblano Pepper , minced

2 Tbsp. Serrano Peppers , minced

2 Tbsp. Jalapeno Peppers , minced

2 Tbsp. Red Bell Peppers , minced

1/4 cup Onion , white , minced

2 each Garlic Cloves , minced

1/4 cup Bread Crumbs , plain

2 Tbsp. Milk

1 lb. Turkey , ground

1 tsp. Red Pepper Flakes

Salt and Pepper to taste

Spicy Avocado Crema , see related recipe

Directions:

1. In a medium skillet, over medium heat, add oil. Sauté the peppers, onion and garlic for 5-7 minutes. Allow to cool slightly.

2. Meanwhile, in a small bowl, combine breadcrumbs and milk, allow breadcrumbs to absorb milk.

3. In a larger bowl, combine turkey, red pepper flakes, sautéed pepper mixture and moist breadcrumbs. Mix well with hands, ensuring even distribution.

4. In a food processor, pulse tortilla chips until crushed.

5. Using a scale, take 1.0 oz of turkey meat and roll into ball, roll in tortilla crumbs and place on sheet tray. Continue until all meatballs are made. Reserve refrigerated.

6. To cook: Pre-heat convection oven to 350°F. Place meatballs on a rack lined sheet tray and bake for 22-26 minutes or until internal temperature is 165°F.

7. To serve: Skewer each meatball with serving skewer. Serve two with 3 tbsp. spicy avocado crema.



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Spicy Avocado Crema

Prep Time: 5 Minutes

Serves 1

Ingredients:

1/6 each Avocado , peeled and seeded

1/4 tsp. Lemon Juice , fresh

1/8 cup Sour Cream

1/8 tsp. Chile Powder

1/8 cup Cilantro . minced

Salt and Pepper to taste

Directions:

1. In a stand mixer, combine all ingredients and whip on medium speed for 2-3 minutes or until smooth. Reserve refrigerated.