



Recipes

MISSIONFOODSERVICE.COM

Roasted Poblano Breakfast Burrito

Prep Time: 15 Minutes

Cooking Time: 12 Minutes

Serves 12

Ingredients:

- 12 each 10" Heat Pressed Flour Tortillas (10420)
- 12 each Poblano Pepper
- 24 each Eggs , large
- 3/4 cup Heavy Whipping Cream
- 1 Tbsp. Hot Sauce
- 2 Tbsp. Vegetable Oil
- 3/4 cup Red Onion , diced
- 1 1/2 cups Tomatoes , diced
- 1 Tbsp. Garlic , minced
- 1 1/2 cups Pepper-Jack Cheese , shredded
- 3/4 cup Cilantro , chopped
- 1 1/2 cups Sour Cream
- 1 1/2 cups Salsa

Directions:

1. Pre-heat oven to 350°F.
2. Pre-heat a grill to medium, or turn on a flame burner to medium heat. Roast each Poblano pepper until skin is blackened and bubbly on each side. Once darkened, place in a clear plastic sealable bag for 15 minutes to steam.
3. Meanwhile, combine eggs, whipping cream, and hot sauce. Mix well to combine. In a large sauté pan over medium heat, coat with non-stick spray and add eggs. Scramble until done. Reserve warm.
4. In a large sauté pan over heat, add 2 tbsp. oil and onions. Sauté for 5 minutes, add tomatoes, garlic and cooked eggs. Reserve.
5. Remove Poblano peppers from bag. Remove blackened skin and tops. Cut one side open, leaving in one piece and remove seeds. Set aside.
6. To build: Place one Poblano pepper in the middle of each tortilla. Top with 3/4 cup of egg mixture, 2 tbsp. cheese and 1 tbsp. cilantro. Fold sides towards middle and roll like a burrito, inclosing all ingredients. Spray with non-stick spray and bake on a tray over a parchment lined sheet tray for 10-12 minutes or until crispy and browned.