



## Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

### Mediterranean Breakfast Burrito

Serves 12

#### Ingredients:

12 each 10" Heat Pressed Flour Tortillas (10420)

24 each Eggs , scrambled to order

6 Tbsp. Za'atar

12 oz. Tomatoes , diced

Mint , chiffonade , as needed

Lebna , see related recipe

#### Directions:

1. To serve: In a small sauce pan, over medium heat, place 1 ½ tsp. Za'atar and toss to warm. Spread 2 oz. of lebna over warmed tortilla. Sprinkle warmed Za'atar over lebna, top with 2 scrambled eggs, 1 oz. tomato, and a sprinkling of mint chiffonade. Fold sides towards middle and roll burrito style to seal. Serve.

---

### Lebna

Serves 1

#### Ingredients:

35.2 oz. Greek Yogurt , plain, without gelatin or added sugar

2 tsp. Salt

#### Directions:

1. Place cheesecloth in a fine mesh strainer, in another bowl. Combine salt and yogurt, mix well to combine. Place yogurt in cheesecloth and refrigerate covered for 24 hours. Discard liquid and place lebna in a sealed container and reserve.