



## Recipes

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## 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.

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## 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.