



Recipes

MISSIONFOODSERVICE.COM



Southwest Sweet Potato Breakfast hash

Serves 12

Ingredients:

- 12 each 10" Heat Pressed Flour Tortillas (10420)
- 6 lbs. Sweet Potatoes , medium dice
- As needed Neutral Oil
- 1 Tbsp. Garlic Powder
- 1 Tbsp. Kosher Salt
- 12 oz. Bell Peppers , diced
- 12 oz. Yellow Onions , diced
- 24 oz. Turkey Sausage , cooked
- 24 oz. Liquid Egg Whites
- 3 tsp. Southwest Seasoning
- As needed Salsa Rojo
- As needed Scallions

Directions:

1. Pre-heat oven to 350°F.
2. Toss sweet potatoes in a neutral cooking oil to coat. Season with garlic powder, salt, and bake until tender. Hold hot for service.
3. To prepare one portion, place 1 tortilla shell in mold and bake until crispy.
4. In a large skillet over medium-high heat, add 5 oz. roasted sweet potatoes, 1 oz. bell pepper, 1 oz. yellow onion, 2 oz. turkey sausage, and 2 oz. of liquid egg whites. Cook until warm and eggs are set. Stir often.
5. Season with prepared southwest seasoning.
6. Top the baked tortilla shell with the mixture.
7. Garnish with ½ oz. of salsa roja and a 3-finger pinch of scallions.