



Recipes

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Tortilla Rice Nests

Serves 1

Ingredients:

1/2 cup finely diced Mission® 6" Yellow Corn Tortilla (06942) , resembling coarse bread crumbs (can be diced in a food processor)
1 1/2 cups Water
2 Tbsp. minced Onions
1 Tbsp. Butter
1/2 tsp. Salt
1/2 cup long grain Brown Rice
2 Egg Yolks
2 Tbsp. Whipped Cream
1/2 Tbsp. White Pepper
Vegetable Oil , for deep frying
1/2 cup chopped Chives to garnish

Directions:

1. For nests, combine water, butter, onion and salt in a heavy 3-quart saucepan over high heat. Bring to a rolling boil. Add rice, reduce heat to a simmer, cover and cook for 20 minutes, or until rice is tender. Remove from heat.
2. Combine egg yolks, cream, tortilla crumbs and pepper in a small bowl and stir with a fork until blended. Add to rice. Return pan to low heat. Stir rice vigorously with a wooden spoon until rice thickens and eggs coagulate, about 30 seconds. Remove from heat. Spread rice in a shallow baking pan cover loosely and chill thoroughly.
3. Preheat oven to 250 degrees F. Pour enough oil into a heavy saucepan to fill halfway. Heat oil to 375 degrees F. Carefully add large spoonfuls of the tortilla and rice mixture to hot oil. Fry nests on both sides until golden. Remove with a slotted spoon and transfer to a paper towel-lined baking dish. Keep warm in oven.
4. To serve, place cold turkey salad onto warm nests and garnish with chives.