



Recipes

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Corned Beef Mixture

Serves 20

Ingredients:

24 Mission® 6" Yellow Corn Tortillas (06942)
1 Tbsp. Vegetable Oil
4 cups frozen, diced Potatoes
1 cup Green Onion , thinly sliced
4 1/2 cups Corned Beef , cut into strips
2 tsp. Italian Seasoning Blend
1 tsp. Black Pepper
1 tsp. Paprika
1 lbs. Dubliner Irish or Monterey Jack Cheese

Directions:

1. Heat oil in a large sauté pan over medium-high heat. Add potatoes, onions and sauté for 4 minutes. Add corned beef and seasonings and cook for 3 minutes, or until potatoes are tender. Remove from heat and transfer to a 1/3 pan.
2. Heat corn tortillas in steam cabinet, flat grill or microwave until softened and warm. Fill each tortilla with 2 Tbs. mixture and 1 Tbs. cheese. Roll up tightly and secure with a toothpick. Repeat with remaining ingredients.
3. Place taquitos in a lined half pan in a single layer. Refrigerate and fry to order.