



Recipes

MISSIONFOODSERVICE.COM

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.