



Recipes

MISSIONFOODSERVICE.COM

Tortilla Pancakes with Smoked Salmon

Serves 24

Ingredients:

4 Mission® 12" Heat Pressed Flour Tortillas (10430)
1 large Egg , lightly beaten
2 large Shallots , finely chopped
1 Tbsp. Matzo Meal
1 tsp. Salt
Pepper , to taste
2 Tbsp. fresh Chives , minced
1/2 cup Solid Vegetable Shortening
2 oz. sliced Smoked Salmon
1/3 cup Sour Cream

Directions:

1. Cut Mission® flour tortillas into 1/4" strips. Cut the long strips so they measure 2-3" in length. In a mixing bowl, combine the strips, egg, matzo meal, salt and pepper. Fold in the chives.
2. In a large sauté pan, melt the shortening over medium high heat. Form the tortilla mixture into patties using a tablespoon. Place in batches in hot oil. Fry for 4 minutes, or until golden. Flip over and continue frying until golden and crisp.
3. Top each pancake with a teaspoon of sour cream and a small piece of salmon. Serve.