



Recipes

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Egg Enchiladas with Southwest Hollandaise

Serves 12

Ingredients:

Vegetable Oil

24 Mission® 6" White Corn Tortillas (10600)

2 1/2 oz. Hollandaise Sauce Mix

4 oz. Unsalted Butter

16 oz. Whole Milk

2 tsp. Chipotle Chiles in Adobo Sauce, pureed

1/2 tsp. Salt

10 large Eggs

Salt and Pepper to taste

1 Tbsp. Unsalted Butter

3 oz. Ortega Chiles , chopped and drained

8 oz. Pepper Jack or Monterey Jack Cheese , shredded

Sour Cream

Avocado slices

Directions:

1. Preheat oven to 350 degrees F. Heat oil in a large skillet or deep fat fryer. Fry tortillas one at a time for 6-7 seconds per side. Do not allow tortillas to get crisp, they should be pliable. Repeat with remaining tortillas and set aside.

2. In a saucepan, melt butter over medium heat. Whisk in the hollandaise mix until smooth. Slowly add the milk and continue whisking. Remove from heat and stir in the chipotle puree and salt.

3. In a mixing bowl, beat the eggs. Season to taste with salt and pepper. Melt butter in a large skillet over medium high heat. Add eggs and cook until set.

4. Place 1 tsp. chiles in the center of the fried tortilla. Top with 1 Tbs. cheese and 3 Tbs. eggs. Fold the tortilla together and place in a lightly buttered half pan. Coat evenly with 1 cup Hollandaise sauce. Place in oven and bake until heated throughout, approximately 8 minutes. Place additional sauce on the enchiladas before serving. Top with sour cream and avocado slices. Serve.