



Recipes

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Mesa Tortilla Stack

Serves 6

Ingredients:

- 1 large Russet Potato , peeled and diced
- 2 Tbsp. Vegetable Oil
- 5 Mission® 6" White Corn Tortillas (10600)
- 15 oz. Onions , chopped
- 2 cloves Garlic , crushed
- 1 1/4 lbs. Tomatoes , peeled, seeded and chopped
- 5 oz. Red Bell Peppers , seeded and diced
- 1 tsp. dried Oregano
- 1 dash Hot Sauce
- Salt and Pepper to taste
- 5 hard cooked Eggs , peeled and sliced
- 5 1/2 oz. Cheddar Cheese , shredded
- 3 oz. Ricotta Cheese
- 2 1/2 oz. Queso Fresco , crumbled into 1" pieces
- 5 oz. Fresh Spinach , chopped

Directions:

1. Boil potatoes in salt water until just tender, about 15-20 minutes. Drain and set aside.
2. Heat oil in a large skillet and add onions, garlic and potatoes. Sauté mixture on medium high for 5 minutes or until potatoes are browned.
3. Add tomato, and bell pepper, sauté for 5 more minutes, season with oregano. Remove from heat and add hot sauce, salt and pepper. Set aside.
4. Preheat oven to 400° F. Slice Mission® White Corn Tortillas into 1/2" strips crosswise.
5. Grease a 9"x 11" dish. Spread half of the tomato & potato mixture in pan first. Next, spread half of the egg slices on top of that, half of the tortilla strips, half the queso fresco, and all of the ricotta, and spinach.
6. Layer again with the same sequence of ingredients without the ricotta and spinach, and top with the cheddar cheese and remainder of queso fresco.
7. Cover with foil and bake for 10 minutes.
8. Uncover and bake again for another 10 minutes until the cheese is bubbly and golden. Serve immediately.