



Recipes

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Crunchy Breakfast Burritos

Serves 1

Ingredients:

- 1/8 cup Bacon , cooked and chopped
- 2 medium Eggs
- 1/2 cup crispy Hash Browns
- 1/8 cup Cheddar Cheese , shredded
- 1 Mission® 8" Pressed Mazina™ Tortilla (08043)
- 1/8 cup prepared Salsa
- 1 tsp. Cilantro , chopped

Directions:

1. In a non-stick skillet scramble eggs over medium high heat.
2. Add bacon,cheese, salsa and cilantro. Place on Mazina Tortilla.
3. Add crispy hash browns.
4. Roll tortilla and fold in ends.
5. Secure with a toothpick and deep fry for 10-15 seconds.
6. Drain excess oil.
7. Serve with a black bean and corn salsa.
8. OPTIONS:
 9. Try a corned beef hash stuffed breakfast burrito topped with a zesty Southwestern salsa.
 10. Substitute precooked sausage crumbles for a traditional sausage and egg burrito.
 11. Make a zesty breakfast burrito by substituting diced chorizo for precooked sausage.