



## Recipes

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### Maple Breakfast Stack

Serves 5

#### Ingredients:

- 1 Tbsp. Butter
- 2 Tbsp. Orange Marmalade
- 1/2 cup Honey
- 3/4 cup Maple Syrup
- 5 Eggs
- 3 Tbsp. Milk or Cream
- 4 oz. (1¼ cup) Mexican 4 Cheese Blend
- 3 Tbsp. Butter
- 3 Mission® 8" Pressed Mazina™ Tortillas (08043)
- 6 slices Maple Bacon , cooked and broken into large pieces

#### Directions:

1. In a small saucepan over medium heat, melt the butter. Add the marmalade, honey and maple syrup and whisk to combine. Set aside and keep warm.
2. Whisk together the eggs and cream. In a large skillet, melt 2 Tbs. of the butter and cook the eggs (scrambled) until moist and fluffy. Remove from heat and cover with the cheese. Set aside and keep warm.
3. In a microwave, melt the remaining Tbs. of butter. Brush each of the tortillas with butter and warm in the microwave for 15 seconds.
4. Assemble the stack by layering one of the tortillas with one-third of the egg/cheese mixture and the maple bacon. Repeat with remaining tortillas, eggs and bacon.
5. Cut stack into 5 wedges and serve topped with the warm Syrup.