



Recipes

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Tortilla Stuffing

Serves 6

Ingredients:

- 3 Mission® 12" Heat Pressed Flour Tortillas (10430)
- 1 cup Fresh Maple Sausage
- 1/2 cup Diced Yellow Onion
- 1/2 cup Diced Celery
- 1/2 cup Diced Golden Delicious Apple , peeled and cored
- 1 cup Finely Shredded Gruyere Cheese
- 1/2 cup Mayonnaise
- 3 large Eggs
- 1 Tbsp. minced, fresh Sage
- 1/2 tsp. Salt
- 1/2 tsp. Black Pepper

Directions:

1. Preheat oven to 350° F.
2. Place the Mission® flour tortillas in a food processor and chop to a coarse flake. Spread the flakes evenly onto a baking sheet and bake until crisp and golden brown, about 20 minutes, tossing occasionally. Remove from oven and let cool.
3. Brown the sausage in a skillet. When the sausage is half-way cooked add the onions and continue to sauté until the onions are softened. Add the Celery and Apples and sauté for 2 minutes more then remove from heat and let cool.
4. Combine the browned tortillas into the sausage mixture. Add the cheese, mayonnaise, eggs, sage, salt and pepper; mix thoroughly.
5. Use as a stuffing for meat or place in a buttered casserole dish and bake for 30 minutes.