



Recipes

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Sweet Potato Roll-Ups

Serves 8

Ingredients:

32 oz. Sweet Potatoes or Yams
1/2 cup Butter
1 1/3 cups Dark Brown Sugar
4 cups Dried Cranberries
1 1/3 cups Apricot & Pineapple Preserves
2 tsp. Pumpkin Pie Spice
8 large Eggs
1/2 cup Heavy Cream
1/2 tsp. Ground Nutmeg
2 tsp. Cinnamon
8 Mission® 8" Heat Pressed Flour Tortillas (10410)
1 cup Chopped Pecans , toasted
Confectioners Sugar

Directions:

1. Peel sweet potatoes, cut into quarters and bring to a boil in a pot of water. Cook until you can insert a fork without much resistance. Transfer to cool water to stop the cooking. Dice the potatoes into 1/2" cubes.
2. In a large skillet, melt the butter and the brown sugar. Add the diced potatoes, cranberries, preserves and pumpkin pie Spice. Mix well, cover and let simmer over low heat for 10 minutes.
3. Whisk together the eggs, cream, nutmeg and cinnamon and pour into a shallow dish. Using a fork, pierce each side of each Mission® flour tortilla numerous times and soak in the egg mixture for 3-4 minutes.
4. In a skillet, over med-low heat, cook each of the soaked tortillas until lightly browned on each side. Remove the tortillas from the skillet, place approximately 1 cup of the potato mixture across the center, then roll up each tortilla.
5. Serve sprinkled with the chopped pecans and dusted with Confectioner's Sugar.