



## Recipes

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### Tacos de Papas

Serves 8

#### Ingredients:

- 1 qt. Water
- 22 oz. Russet Potatoes , peeled, cubed (about 4-5 small potatoes)
- 1 1/4 tsp. Salt
- 1/4 tsp. Mexican Seasoning
- 7 oz. Oil
- 8 Mission® 6" White Corn Tortillas (10600)
- 8 oz. Cojita Cheese , grated
- 5 oz. Green Salsa
- 5 oz. Mexican Créma or Sour Cream

#### Directions:

1. In a medium pot, boil water and add potatoes and salt. Boil until tender, about 20 minutes. Drain water and pat dry.
2. Sprinkle potatoes with seasoning and lightly mash while still leaving lumps.
3. Heat 2 oz oil in a skillet and sauté potatoes on medium heat, about 5 minutes or until slightly crisp. Set aside.
4. Heat 5 oz oil in a skillet and fry tortillas into taco shaped patty until crisp. Set aside on paper towels.
5. To prepare tacos, add 2 oz potatoes and sprinkle with cheese. Add remaining optional ingredients to top. Serve.