



Recipes

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Turkey & Sweet Potato Hash Garden Wraps

Serves 6

Ingredients:

3 cups Sweet Potatoes , peeled and diced
5 tsp. Butter
1/2 cup Red Bell Pepper , seeded and diced
1/2 cup Green Bell Pepper , seeded and diced
1 tsp. Mint , chopped
1 tsp. Fresh Thyme
1/4 cup Green Onion , diced
2 tsp. Jalapeno Peppers , seeded and diced
2 cups Chopped Spinach
2 cups Prepared Turkeys , shredded
1 tsp. Black Pepper
1 1/2 tsp. Salt
4 Eggs , beaten
6 Mission® 12" Garlic Herb Wraps (10252)
3/4 cup Sour Cream
3/4 cup Shredded Jack Cheese

Directions:

1. In a large skillet, sauté the sweet potatoes in 3 tbsp of the butter over medium-high heat until tender, about 10 minutes.
2. Meanwhile, in another skillet, heat the remaining 2 tbsp of butter and sauté the red and green bell peppers along with the mint and thyme until the peppers have softened, about 4 minutes. Add the green onion, jalapeno, spinach, turkey, salt and pepper. Sauté for 5 minutes.
3. Add the pepper mixture to the sautéed sweet potatoes along with the beaten eggs. Continue cooking, while stirring, until the eggs are well done.
4. To assemble the wraps, heat the tortillas before filling to make them more pliable. On each one spread 2 tbsp of sour cream across the center. Spread 1 cup of the hash mixture over the sour cream and top with 2 tbsp of Jack cheese. Roll the tortilla with one end open, wrap style, and serve.