



Recipes

MISSIONFOODSERVICE.COM

Easy Elegant Egg Salad Appetizers

Serves 28

Ingredients:

12 Mission® 8" Heat Pressed Flour Tortillas (10410) ,
cut with a 3" flower cookie cutter or a 3" round biscuit
cutter

1 cup melted Butter

1 cup grated Parmesan Cheese

Salt to taste

12 jumbo Hard Boiled Eggs , shelled

1/2 cup Mayonnaise

1 Tbsp. Dijon Mustard

1/4 cup Capers

1/2 cup chopped Green Onion

1/2 cup chopped Celery

Salt and Pepper to taste

Paprika (garnish)

Directions:

1. Preheat oven to 350 degrees F. Brush both sides of the tortilla cutouts with butter. Place the cutouts in the bottoms of a standard muffin pan. Sprinkle the tops with Parmesan and salt.

2. Bake for 6-8 minutes or until golden. Repeat until all circles have been baked. Set aside.

3. Place eggs in a large bowl. With a fork, break up eggs and combine with mayonnaise, mustard, capers, onions, celery, salt and pepper.

4. Fill the cooled shells with 1 tablespoon of the egg salad and sprinkle lightly with paprika. Serve.