



## Recipes

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### Breakfast Chimichanga

Serves 1

#### Ingredients:

- 1 Tbsp. Unsalted Butter
- 1 Tbsp. Diced Onion
- 1/3 cup Sliced Mushrooms
- 1 Tbsp. Diced Red Bell Pepper
- 1/2 cup Diced Ham
- 2 large Eggs, beaten
- Salt and Pepper to taste
- 1 Mission® 12" Heat Pressed Flour Tortilla (10430)
- 1/4 cup Shredded Jack Cheese

#### Directions:

1. In a large skillet, melt butter over medium high heat. Add onion, mushroom, and bell pepper and sauté until softened. Add ham, toss and sauté until heated throughout. Add beaten eggs to the skillet and season with salt and pepper. Cook until firm. Remove from heat and allow to cool slightly.
2. Transfer egg mixture to the center of the tortilla. Top with cheese. Fold in sides, then fold forward tightly to seal. Place in a deep fat fryer or skillet and fry in hot oil heated to 350°F. Fry on all sides until crisp. Serve immediately.