



## Recipes

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# Chorizo & Egg Enchiladas

Serves 12

### Ingredients:

12 6" White Corn Tortillas (10630)  
0.25 oz. (1 Tbsp.) Vegetable Oil  
2 oz. (1/2 cup) Chopped Onions  
5 oz. (1 cup) Chopped Tomatoes  
7 oz. (1 cup) Chorizo Sausage , gluten-free  
5 Large Eggs, beaten  
4 oz. (1 cup) Shredded Oaxaca Cheese  
2.5 oz. (1/2 cup) Crumbled Queso Fresco  
Oil for frying  
1 batch Easy Enchilada Sauce (see recipe)

### Directions:

1. Pre-heat oven to 350°F.
  2. In a large skillet, heat 1 tbsp. oil over medium heat. Saute onions and tomatoes until softened. Add chorizo and crumble, cook for 3 minutes. Add eggs to the pan and combine with chorizo. Cook until firm. Set aside.
  3. Combine the cheeses and reserve ½ cup for garnish. Reserve refrigerated.
  4. Warm tortillas in a microwave for pliability, or in a shallow sauté pan in light oil.
  5. To assemble, dredge tortilla in enchilada sauce. Fill each tortilla with 1 heaping spoonful of cheese and 2 spoonfuls chorizo mixture lengthwise. Roll the tortilla and place in baking pan. Cover with additional sauce to coat and sprinkle with reserved cheese.
  6. Bake to heat throughout, about 20 minutes at 350°F.
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### Easy Enchilada Sauce

Serves 1

#### Ingredients:

0.25 oz. (1 Tbs.) Vegetable Oil  
1/2 tsp. Ground Cumin  
1/2 tsp. Oregano Leaves  
1 Bay Leaf  
1.5 oz. (3 Tbs.) Tomato Paste  
28 oz. Prepared Enchilada Sauce , gluten-free  
1/2 tsp. Salt

#### Directions:

1. In a saucepan, heat oil over medium high heat. Add cumin, oregano and bay leaf, and sauté until fragrant. Add tomato paste, enchilada sauce and salt. Reduce heat to low and cook for 20 minutes. Discard bay leaf, reserve warm.