



Recipes

MISSIONFOODSERVICE.COM

Roasted Vegetable Tortilla Pudding

Serves 8

Ingredients:

12 Mission® 10" Heat Pressed Flour Tortillas (10420) , slightly toasted and torn
2 lbs. Butternut Squash , cut in half lengthwise and seeded
1/2 tsp. Salt
1/2 tsp. freshly ground Black Pepper
1/2 tsp. dried Thyme
1/2 tsp. dried, rubbed Sage
2 cloves Garlic , minced
1 small Yellow Onion , trimmed and halved
2 tsp. Olive Oil
1/2 cup diced Fennel bulb
1/2 medium Green Bell Pepper , diced
1 cup Chicken Stock , plus roasting juices
1/2 lbs. Mushroom , coarsely chopped
4 large Eggs
1/2 cup Whipped Cream
1/2 cup grated Monterey Jack Cheese
1/2 cup crumbled Bleu Cheese
1/2 cup coarsely chopped fresh Parsley

Directions:

1. Heat oven to 400° F. Line a cookie sheet with foil.
2. Season the squash with some of the salt, pepper, thyme and sage. Sprinkle the garlic over the squash halves. Place an onion half into each squash cavity cut side up and press firmly.
3. Place the stuffed squash, cut side down on the cookie sheet and roast for 20 minutes. Remove the cookie sheet and lower the oven to 350° F. Peel the squash and dice. Dice the onion. Reserve the roasting juices by adding to the chicken stock.
4. Heat the oil in a large saucepan, sauté the roasted onion, roasted garlic, fennel and bell pepper for 5 minutes. Add the stock with roasting juices, squash, mushrooms, remaining thyme, sage, salt and pepper and bring to a boil. Season with more salt and pepper if needed. Simmer uncovering for 10 minutes, until stock is slightly reduced and has thickened. Remove from heat.
5. In a medium bowl, combine eggs, cream, cheeses and parsley.
6. To assemble the tortilla pudding, butter a 2-quart casserole dish and line the bottom with 1/3 of the toasted, torn tortillas, Pour 1/3 of the squash mixture and 1/3 of the egg mixture over the tortillas. Repeat with 1/3 of each two more times.