



## Recipes

MISSIONFOODSERVICE.COM

### Fried Tortilla Cornbread Stuffing

Serves 8

#### Ingredients:

- 18 Mission® 6" Yellow Corn Tortillas (06942)
- 1 cup Vegetable Oil
- 1 large Red Bell Pepper , diced
- 1 1/2 cups Cornbread Stuffing Mix
- 2 Eggs
- 2 Tbsp. Fresh Mixed Herbs (Thyme, Sage, Rosemary and Marjoram)
- 1 lbs. Russet Potato , diced
- 5 oz. Pork Chorizo
- 2 cups Onions , diced
- 2 cups Corn Kernels
- 1 large Pasilla Chile , roasted and sliced
- 2 cups Mushrooms , sliced

#### Directions:

1. Preheat oven to 325° F. Heat oil in a medium saucepan and fry diced Mission® corn tortillas until golden brown and crispy. Drain on paper lined surface.
2. Remove chorizo from casing and brown in a hot skillet. Add the potatoes and cook for 12-15 minutes. Potatoes should be slightly tender. Add onions and sauté until both ingredients are tender. Remove from heat and set aside.
3. In a large bowl, add the chorizo, the potato mixture, corn, red bell pepper, pasillas and mushrooms. Toss in the corn bread stuffing mix.
4. Lightly whisk the eggs and toss with the stuffing ingredients.