



Recipes

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Seafare Huevos Rancheros

Serves 6

Ingredients:

12 Mission® 6" White Corn Tortillas (10600)
6 Tbsp. Butter
24 small to medium Shrimp , cleaned and halved
1/2 medium Yellow Onion , diced
4 fresh Green Chiles (Anaheim or Poblano), roasted,
peeled, seeded and cut into 1" strips
8 Eggs , beaten to blend
1 1/2 tsp. Salt
6 drops Tabasco® Sauce (to taste)
1/2 cup chopped fresh Cilantro Leaves
Sour Cream to garnish
Slivered Green Onion to garnish
Sliced Black Olive to garnish

Directions:

1. Melt butter in medium skillet over high heat.
2. Sauté diced onions for 4 minutes. Add shrimp and chilies, cook just until the shrimp turn pink, about 1 1/2 minutes.
3. Reduce heat to medium-low, add eggs and gently scramble until set. Season with salt and Tabasco.
4. Spoon egg mixture evenly into warmed corn tortillas. Garnish with sour cream, green onions and black olives.