



## Recipes

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### Vaquero Breakfast Tacos

Serves 4

#### Ingredients:

8 Mission® 6" White Corn Tortillas (10600)  
2 Tbsp. Butter  
1/4 cup diced Onion  
2 Sausages Links  
5 extra large Eggs  
2 Tbsp. Ice Water  
2 Tbsp. Roasted Corn and Tomato Salsa (see Related Recipe)  
2 Tbsp. Queso Fresco  
Salt and Pepper to taste

#### Directions:

1. Melt butter in sauté pan or on flat grill over medium-high heat. Add onions and sauté until tender
2. Place eggs and ice water in a bowl and scramble. Season to taste with salt and pepper. Add to onions and cook until firm.
3. Heat corn tortillas. Distribute the sausage and egg among two stacked tortillas. Layer with remaining ingredients and serve immediately.

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### Roasted Corn and Tomato Salsa

Serves 1

#### Ingredients:

6 Roma Tomatoes , steamed  
2 1/2 cups Corn Kernels  
2 Serrano Chiles (or Jalapeño)  
Juice of 1/2 Lime  
1/2 tsp. ground Cumin  
8 sprigs fresh Cilantro  
1 tsp. Olive Oil

#### Directions:

1. Roast tomatoes, corn and Serrano chiles in an oven broiler on a foil-lined baking sheet. After 5 minutes, remove blackened serranos. Roast tomatoes and corn for 6-10 more minutes.
2. Using tongs, squeeze tomatoes slightly to release excess juice and seeds. Roughly chop and place in a bowl. Add corn and remaining ingredients, combine. Season to taste with salt and pepper.