



Recipes

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Double Barrel Breakfast Wrap

Prep Time: 60 Minutes

Cooking Time: 90 Minutes

Serves 1

Ingredients:

- 1 Mission® 12" 12" Jalapeño Cheese Wrap (10256)
- 4 oz. Sage Southern Fried Chicken (see Related Recipe)
- 4 oz. Griddled Smoked Mozzarella (see Related Recipe)
- 4 oz. Hardwood Smoked Bacon (see Related Recipe)
- 4 oz. Garlic Jalapeño Spuds (see Related Recipe)
- 2 oz. Chipotle Cream Sauce (see Related Recipe)
- 4 oz. Huevos Abuelas (Nopales and Eggs) (see Related Recipe)

Directions:

1. Heat the Mission® Jalapeño Cheese Wrap on a flat grill for five seconds per side.
2. Fold two ends of the wrap down and under (away from your body) about 2½" of each end.
3. Flip over and roll ingredients in from sides opposite from fold over (similar to a Greek or Roman scroll).
4. Turn one side in, then turn the other side in toward the first, thus encapsulating two sets of ingredients.
5. Fill one side with two ounces each of Huevos Nopales, Garlic Jalapeño Spuds, and Griddled Smoked Mozzarella. Add slices of Sage Southern Fried Chicken. Drizzle lightly with Chipotle Cream Sauce.
6. Fill the other side with two ounces each of Huevos Nopales, Garlic Jalapeño Spuds, and Griddled Smoked Mozzarella. Add the Hardwood Smoked Bacon. Drizzle lightly with Chipotle Cream Sauce.
7. Drizzle with remaining Chipotle Cream Sauce.





Recipes

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Huevos Abuelas (Nopales and Eggs)

Serves 1

Ingredients:

3 Eggs , scrambled
.25 cup Water
3 oz. Marinated Cactus Paddles (Nopales) , diced
3 oz. Chorizo

Directions:

1. Place chorizo in preheated (medium–high) sauté pan. Heat 2–3 minutes. Add nopales (cactus paddles) to pan.
2. Place eggs and water in a bowl and scramble vigorously until fluffy.
3. Stir eggs into chorizo and nopales pan. Cook to your preference. Avoid burning by cooking slowly on low heat, flipping and folding mixture.
4. Season with salt and pepper to taste.

Chipotle Cream Sauce

Prep Time: 30 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

1/8 cup Heavy Cream
1/8 oz. Chopped Chipotle in Adobe
1/8 tsp. Sea Salt
1/5 tsp. Lemon Juice

Directions:

1. Simmer heavy cream.
 2. Add chipotle and salt.
 3. Add lemon juice.
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Garlic Jalapeno Spuds

Prep Time: 30 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

- 5 oz. New Potatoes , peeled and quartered
- 1/8 cup Milk
- 1/8 cup Heavy Cream
- 1/3 oz. Salted Butter
- 1/5 clove Garlic , crushed
- 1/8 oz. Jalapeno Pepper , seeded and minced

Directions:

1. Quarter the potatoes. Fill a stockpot with water and salt. Add potatoes and bring to a boil.
 2. Reduce heat to a simmer. Cook until the potatoes are tender. Drain.
 3. Return potatoes to pot and heat to dry up any moisture in the potatoes.
 4. Heat milk, cream, butter, salt, garlic and jalapeno in a separate saucepan.
 5. Add mixture to potatoes. Mash until smooth.
 6. Season to taste.
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Hardwood Smoked Bacon

Cooking Time: 20 Minutes

Serves 1

Ingredients:

1 slice Hardwood Smoked Bacon

Directions:

1. Preheat oven to 350° F.
 2. Place bacon slices on a sheet pan.
 3. Bake 10 minutes.
 4. Turn slices and bake an additional 10 minutes.
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Griddle Smoked Mozzarella

Prep Time: 10 Minutes

Cooking Time: 1 Minutes

Serves 1

Ingredients:

1 oz. Smoked Mozzarella Cheese , sliced 1/4" thick
1/8 oz. Butter

Directions:

1. Melt butter on a flat grill.
 2. Grill mozzarella, turning when golden brown.
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Sage Southern Fried Chicken

Prep Time: 25 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

2/3 large Eggs , beaten
1/3 tsp. Fresh Sage , crushed
3/5 oz. Water
1/3 oz. Louisiana Hot Sauce
2 2/3 oz. Self-Rising Flour
1/2 tsp. Pepper
1/2 tsp. Salt
1/2 tsp. Garlic Powder
6 2/3 oz. Frying Chicken

Directions:

1. In a medium bowl, beat eggs with the water. Add hot sauce.
2. In another bowl, combine flour, salt, pepper, and garlic powder.
3. Dip chicken in the egg mixture and then coat well in the flour mixture.
4. Preheat oil to 350° F in a deep fryer. Load fryer basket with chicken, but not more than half full.
5. Fry chicken in oil until brown and crisp. Dark meat will take 13–14 minutes. White meat will take 8–10 minutes.