



# Breakfast Turnover

Prep time: 30 Cook Time: 30 Servings: 12

Regional North American,Breakfast/Brunch,Mazina Tortillas,Casual Dining,Catering,FSR/QSR,Breakfast All Day,Modern Mexican

## Ingredients

| INGREDIENT                   | CODE  | PREP           | QUANTITY  |
|------------------------------|-------|----------------|-----------|
| 8" Pressed Mazina™ Tortillas | 08043 |                | 12 Each   |
| Butter                       |       |                | As Needed |
| Onion                        |       | small dice     | 1 1/3 Oz. |
| Red Pepper                   |       | small dice     | 1 1/3 Oz. |
| Green Pepper                 |       | small dice     | 1 1/3 Oz. |
| Spinach                      |       | fresh, chopped | 1 Oz.     |
| Egg Whites                   |       |                | 1 1/2 cup |
| Egg Wash                     |       |                | As Needed |
| Bacon                        |       | cooked         | 4.5 Tbsp. |



## Instructions

1. In saucepan over medium-high heat, melt butter and sauté onion and peppers until soft. Add spinach and sauté until wilted.
2. Add egg whites and bacon; scramble.
3. Fill each squared off tortilla with 1 even #20 scoop (1.75 oz.) of the egg mixture. Brush the edges of the tortilla with egg wash, fold over diagonally, and crimp edges with a fork. Freeze for service.
4. To serve: brush turnovers with egg wash and bake in a convection oven at 350°F for 20 minutes or until mixture has reached an internal temperature of 165°F.

