



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™ Tortilla	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 White			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.

