



Breakfast Buddha Bowl

Prep time: Cook Time: Servings: 12

Combo/Fusion,Better For You,Breakfast/Brunch,Fry-Ready Tortillas,Catering,Casual Dining,FSR/QSR,Plant-Based Preferences,Breakfast All Day

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Fry-Ready Tortilla	37183		12 Each
Cinnamon Sugar Mixture			As Needed
Hydrated Chia Seed Greek Yogurt		See Related Recipe	8 cup
Mixed fruits and nuts			As Needed
Shredded Coconut			As Needed

Instructions

1. To prepare one Breakfast Buddha Bowl, use a tortilla bowl frying mold to form a 10" Fry-Ready™ tortilla in a 350°F fryer. When the tortilla is crisp and holds its shape, dust with cinnamon sugar mixture and let cool.
2. Fill tortilla bowl with 2/3 cup of the Hydrated Chia Seed and Greek Yogurt.
3. Top with your favorite fruits and nuts and other on-trend add-ins.



Hydrated Chia Seed Greek Yogurt

Prep time: Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Almond Milk		vanilla	3 cup
Chia Seed			1 1/4 cup
Kosher Salt			1/4 tsp.
Honey			3/4 cup
Vanilla Extract			1/2 tsp.
Vanilla Greek Yogurt			1 Qts.
Pitaya puree (dragon fruit puree)			1 1/2 cup

Instructions

1. Combine milk, chia seeds, salt, honey and vanilla extract and cover with foodservice wrap. Refrigerating overnight stirring occasionally.
2. Combine the hydrated chia seed mixture with vanilla Greek yogurt and the pitaya puree.
3. Reserve under refrigeration until use.

