

Breakfast Taquito

Submitted by Springfield Public Schools in Springfield, IL

SERVES: 50 | SERVING SIZE: 1 TAQUITO

Ingredients:

50 count 6" Tortilla

4 lbs. **Sunny Fresh® Bacon and Cheese Eggstravaganza®**

Cheese sauce:

50 oz. *Shredded mozzarella*

78 oz. *White cheese sauce (3/4 pouch)*

Creamy Salsa Dip:

6.5 cups *Salsa*

6.5 cups *Sour cream*



Preparation:

1. Warm tortilla shells in warmer to soften. Heat eggs to 140°F.
2. Mix together shredded mozzarella and white cheese sauce until fully incorporated. Keep cold until ready to make taquitos. If using Creamy Salsa Dip, combine ingredients and mix until fully incorporated.
3. Place tortilla down, take a #24 scoop of the cheese mixture and spread, then take a #30 scoop of the Extravaganza® egg mixture and place on top of the cheese mixture. Bring the bottom edge of the tortilla tightly over the filling, rolling from the bottom to top until the top of the tortilla is reached.
4. Place rolled taquitos seam side down on sheet tray and bake in 375°F oven for 10 minutes until internal temp is at least 140°F.
5. Serve one taquito with a side of creamy salsa dip.



RECIPE
Sweepstakes

