



## **Mushroom and Egg Wrap (foodservice portions)**

*Recipe courtesy of the Mushroom Council and mushroominfo.com*

Serves: 24

- 1 tablespoon vegetable oil
- 1 1/2 pounds frozen diced potato, pepper and onion blend, thawed
- 2 1/4 pounds white button mushrooms, sliced
- 2 teaspoons kosher salt (to taste)
- 4 tablespoons black pepper, freshly ground (to taste)
- 24 eggs, beaten
- 24 (8-inch) flour tortillas
- 12 ounces reduced fat cheddar cheese, shredded
- 1 1/2 pounds prepared salsa



Heat the oil and sauté the pepper and onion mixture and mushrooms over medium heat until lightly browned. Set aside.

Scramble the eggs over medium low heat, seasoned with salt and pepper, until lightly set, about 10 minutes.

For each serving, spoon about 1/2 cup of the potato mixture into a warmed tortilla, spoon about 1/2 cup egg on top and sprinkle with 2 tablespoons of cheese. Top with 2 tablespoons of salsa. Fold the bottom of the wrap up over the eggs, and then roll the remaining sides around. Wrap in waxed paper and refrigerate until ready to eat.

For each serving, to order: Place 1 wrap in the microwave on high for 45-60 seconds, just until heated through.

Note: Individually wrapped, these will hold in the refrigerator up to 3 days.