



Recipes

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Indian Tortilla Tapas

Serves 1

Ingredients:

- 10 oz. Mission® Pre-cut Unfried Tri-Color Tortilla Chips (10821)
- 8 oz. Ghee (Indian Clarified Butter)
- 1 oz. Minced Garlic
- 1 oz. Minced Parsley
- 2 tsp. Curry Powder
- 4 oz. Sag Paneer (see Related Recipe)
- 4 oz. Sweet Date and Tamarind Chutney (see Related Recipe)
- 4 oz. Cucumber and Mint Raita (see Related Recipe)

Directions:

1. Preheat oven to 350° F.
2. Gently sweat minced garlic in ghee until light brown. Mix well with parsley.
3. Brush each Mission® tortilla chip on both sides with ghee.
4. Sprinkle curry powder lightly on blue corn tortilla chips.
5. Spread garlic and herb mixture onto white corn tortilla chips. Bake tortillas until toasted and a little crisp.
6. Place Sweet Date and Tamarind Chutney, Cucumber and Mint Raita and Sag Paneer into individual dipping bowls.
7. Serve with seasoned tortilla chips.





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Cucumber and Mint Raita

Prep Time: 2 Minutes

Serves 1

Ingredients:

1/8 cup Plain Yogurt
1/8 large Cucumber , peeled and diced
1/2 tsp. Chopped Mint Leaves
1/8 tsp. Ground Cumin
1/8 tsp. Sugar
1/8 tsp. Paprika

Directions:

1. Combine all ingredients except paprika and refrigerate.
2. Garnish with a sprinkle of paprika just before serving.

Sweet Date and Tamarind Chutney

Prep Time: 2 Minutes

Serves 1

Ingredients:

1/8 cup Pitted, Chopped Fresh Date
1/6 tsp. Paste Tamarind
1/6 tsp. Toasted Whole Cumin Seed
1/8 tsp. Honey
1/4 tsp. Water
Salt to taste

Directions:

1. Place all ingredients in a food processor and process until well combined.
 2. Add salt to taste.
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Sag Paneer

Prep Time: 5 Minutes

Cooking Time: 25 Minutes

Serves 1

Ingredients:

2/5 bunch Fresh Spinach , stemmed and shredded
2 2/5 tsp. Ghee (Indian Clarified Butter)
2 4/5 oz. Indian Paneer Cheese , diced in 1/4" cubes
1 1/5 cloves Garlic , crushed
2/5 Thai Green Chile , minced
2/5 tsp. Garam Masala
1/8 tsp. Nutmeg
1/5 cup Heavy Cream
1/8 bunch Fresh Cilantro
Salt to taste

Directions:

1. Place a small amount of water in hot sauté pan and wilt spinach; remove from heat.
2. Fry paneer in ghee until golden brown on all sides. Remove paneer from pan using a slotted spoon.
3. Add ginger, garlic, chiles, and a bit more ghee. Saute for one minute, stirring constantly.
4. Add spinach with liquid and simmer for 10 minutes.
5. Return paneer to pan with garam masala and nutmeg. Simmer for 10 minutes.
6. Add cream, cilantro, and salt to taste. Simmer for five more minutes and serve.