



Recipes

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Mushroom Ceviche

Serves 1

Ingredients:

2 lbs. Button Mushrooms , washed, stems removed
1/3 cup Fresh Squeezed Lemon Juice
1/2 cup Fresh Squeezed Lime Juice
1/3 cup Fresh Squeezed Orange Juice
1/3 cup Olive Oil
1 small Red Onion , sliced thin
1 small Red Bell Pepper , seeded, sliced thin
3 cloves Garlic , minced
1 Tbsp. Chopped Cilantro Leaves
Salt and Pepper to taste
8 oz. Mixed Baby Greens

Directions:

1. Combine mushrooms, citrus juices and olive oil; toss. Let sit at room temperature for one hour, turning occasionally.
2. Add onion, red pepper, garlic, cilantro, salt, pepper, and mix. Let marinate in refrigerator for two hours.