



Recipes

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New Orleans Surf & Turf

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

1 Mission® 12" Chipotle Chile Wrap (10253)
2 oz. Crawfish Tails, cooked
2 oz. Andouille Sausages , cooked, cut into half moons
6 oz. Monterey Jack/Cheddar Cheese Blend, shredded
2 oz. Yellow Onions , sautéed, thinly sliced
2 oz. Green Bell Peppers , sautéed, thinly sliced
2 oz. Spicy Remoulade (see Related Recipe)
5 oz. Filet Mignon Steaks
Cajun Spice Seasoning, to coat
Vegetable Oil , to brush
Fresh Parsley , to garnish

Directions:

1. Place andouille sausage pieces in sauté pan over medium high heat. Sauté until golden brown. Set aside.
2. Place 4 oz. of shredded cheese on front half of Mission® Chipotle Chile Wrap. Spread crawfish, andouille sausage, onions and green peppers evenly over cheese.
3. Top with remaining cheese. Fold back half of wrap over to close to make half moon.
4. Place on oiled griddle or flattop over medium heat until both sides are toasted and cheese is melted.
5. Cut into 1/5's and arrange in center of plate.
6. Brush steak with oil and generously rub Cajun Spice seasoning over both sides of steak.
7. Place on preheated grill and grill to desired temperature. Set on top of quesadillas and drizzle Spicy Remoulade on plate. Garnish with fresh chopped parsley.



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Spicy Remoulade

Serves 1

Ingredients:

8 oz. Mayonnaise
2 oz. Yellow Onions , finely chopped
.5 tsp. Garlic , minced
1 tsp. Cajun Spice Seasoning
2 tsp. Hot Sauce
1 Tbsp. Dill Pickle , chopped
2 tsp. Capers
1 Tbsp. Roasted Red Bell Pepper , finely chopped
2 tsp. Cherry Peppers , finely chopped
2 tsp. Lemon Juice

Directions:

1. Place all ingredients together in stainless bowl. Whisk together until thoroughly combined.
2. Label, date and refrigerate.