



## Recipes

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# Seafood Gumbo Burrito

Prep Time: 3 Minutes

Cooking Time: 2 Minutes

Serves 1

### Ingredients:

- 1 Mission® 12" Jalapeño Cheese Wrap (10256)
- 5 oz. Uncle Ben's Infused Dirty Rice , prepared
- 4 oz. Seafood Gumbo, prepared (see Related Recipe)
- 2 oz. Red and Green Bell Peppers , julienne cut
- 2 Slices Pepper Jack Cheese
- 1 1/2 oz. Andouille Sausage and Tortilla Chip Crust (see Related Recipe)

### Directions:

1. Place Mission® Jalapeno Cheese Wrap on work surface.
2. Place dirty rice in center of wrap.
3. Ladle 3 ounces of Seafood Gumbo over rice and top with sliced bell peppers and pepper jack cheese.
4. Bring sides towards center and roll to close.
5. Place on pan seam side down and mound Andouille Sausage and Tortilla Chip Crust on top of burrito.
6. Place in 400° F oven approximately 15-20 minutes or until crust is golden brown.
7. Place on plate and ladle with remaining Seafood Gumbo to serve.





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### Seafood Gumbo

Serves 1

#### Ingredients:

- 1 Tbsp. Cajun Spice
- 8 oz. 51/60 Tiger Shrimp , peeled and deveined
- 8 oz. Bay Scallops
- 8 oz. Crawfish or Crabmeat
- 9 oz. Andouille Sausages , minced
- 12 oz. Sweet Yellow Onions , minced
- 8 oz. Green Bell Peppers , small dice
- 6 oz. Celery , minced
- 1 Tbsp. Fresh Garlic , minced
- 5 oz. Vegetable Oil
- 6 oz. All Purpose Flour
- 36 oz. Vegetable Stock
- 1 oz. Fresh Parsley , chopped
- 3 oz. Green Onions , thinly sliced
- 1/2 tsp. Cayenne Pepper Sauce
- 1/2 tsp. Black Pepper
- 8 oz. Okra , thinly sliced

#### Directions:

1. Season shrimp and scallops with Cajun seasonings.
2. Heat 2 ounces of vegetable oil in large saucepan over medium heat.
3. Add minced andouille sausage and cook until lightly golden brown. Add seasoned shrimp and scallops and cook until just opaque. Remove sausage and seafood from pan with slotted spoon. Set aside and keep warm.
4. Add 3 more ounces of vegetable oil and whisk in flour.
5. Lower heat to low/medium-low, whisking flour and oil frequently until reddish brown in color, approximately 30-45 minutes.
6. Add in onions, peppers, garlic and celery and sauté until translucent. Add spices.
7. Add in okra and gradually whisk in hot stock. Increase heat and bring to a boil and then reduce to a simmer.
8. Add in sausage, shrimp, scallops and crawfish and continue simmering 20-30 minutes.
9. Finish with fresh parsley and green onions.



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# Andouille Sausage and Tortilla Chip Crust

Serves 1

### Ingredients:

- 6 oz. Andouille Sausages , coarsely chopped
- 8 oz. Mission® Pre-Fried White Triangle Tortilla Chips (08618) , crushed
- 4 oz. Mayonnaise
- 2 oz. Pepper Jack Cheese , shredded

### Directions:

1. Place chopped andouille sausage in sauté pan over medium heat.
2. Sauté until crispy. Remove from heat and cool.
3. Place sausage in food processor and pulse until minced.
4. Add in Mission® Tortilla Chips, mayonnaise and pepper jack cheese.
5. Puree until thoroughly combined.
6. All ingredients should be minced.
7. Place in storage container and hold warm.