



Recipes

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Argentinean Oysters Rockefeller

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 10

Ingredients:

- 5 dozen Fresh Oysters , shucked
- 1 1/2 cups Mission® 6" Yellow Corn Tortillas (06942) , crushed
- 6 oz. Chorizo , cooked and crumbled
- 3/4 cup Fresh Spinach Leaves, chopped
- 3 Tbsp. Mayonnaise
- 1 cup Cotija Cheese Crumbles
- Kosher Salt and Pepper to taste
- 1 batch Chimichurri Oil (see Related Recipe)

Directions:

1. Fold crushed Mission® Yellow Corn Tortillas, crumbled chorizo, spinach leaves, mayonnaise and cotija cheese crumbles together in mixing bowl.
2. Season to taste with salt and pepper.
3. Place shucked oysters on sheet pan.
4. Scoop 1-1½ ounce of tortilla filling and press on top of each oyster. Amount may vary slightly depending on size of oysters.
5. Place in 400° F oven and cook until cheese is melted.
6. Garnish each oyster with a drizzle of Chimichurri Oil to serve.





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Chimichurri Oil

Serves 1

Ingredients:

3/4 cup Olive Oil
1 Tbsp. + 1 1/2 tsp. Fresh Garlic , minced
1/3 cup Yellow Onion , minced
3 Tbsp. Fresh Parsley , minced
3 Tbsp. Fresh Oregano , minced
3 Tbsp. Fresh Cilantro , minced
1 Tbsp. White Vinegar
1 1/2 tsp. Kosher Salt
1/4 tsp. Cayenne Pepper Sauce
1/2 tsp. Black Pepper
2 Tbsp. Red Bell Peppers , finely minced

Directions:

1. Heat olive oil in sauce pot over medium low heat.
2. Add onions and garlic and cook about 1-2 minutes.
3. Shut off heat and add in remaining ingredients.
4. Let herbs steep about 10 minutes and then pour into storage container or squeeze bottle.
5. Hold refrigerated until ready for use.