



Recipes

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Blackened Mahi Soft Taco Cones

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 1 each 12" Chipotle Chile Wrap (10253)
- 2 oz. vol. Shredded Cabbage
- 2 oz. vol. Grapefruit and Avocado Salsa , see related recipe
- 3 oz. wt. Fresh Mahi
- Liquid Butter or Vegetable Oil to brush
- Blackening Seasoning to dust

Directions:

1. Cut Chipotle Chile wraps into 4.5" discs. Each wrap should yield 4 discs. Keep covered to prevent from drying out.
2. Place Mahi on work surface and cut into $\frac{3}{4}$ oz. portions. Brush with oil and dust with blackening seasoning.
3. Place blackened Mahi strips seasoned side down on preheated flattop over medium-medium high heat. Sear on one side, flip once and cook until fish is fully cooked.
4. Remove from heat.
5. Heat wrap discs on flattop or grill and place on clean cutting board. Cut a 12 o'clock line in the center of each wrap disc. Shape into cones and place in small ramekins.
6. Fill each with 1 Tbsp. shredded cabbage, 1 Tbsp. of grapefruit and avocado salsa and 1 strip of blackened Mahi.
7. Serve immediately.





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Grapefruit and Avocado Salsa

Serves 1

Ingredients:

- 1 each Haas Avocado , diced
- 1 each Pink Grapefruit , segmented and chopped
- 1 1/2 tsp. Fresh Jalapeño , minced
- 1/8 tsp. Kosher Salt

Directions:

1. Fold all ingredients together in a mixing bowl.
2. Place in a storage container.
3. Label, Date and Refrigerate.