



Recipes

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Grilled Lamb Tacos with Roasted Poblano Salsa

Serves 4

Ingredients:

Mission® 6" 6" Yellow Corn Tortilla (06942)

12 oz. Lamb

Salt and Pepper to taste

Directions:

1. Preheat barbecue grill. Season lamb chops with salt and pepper. Grill chops on barbecue for five minutes on each side until cooked to medium. Allow to cool for five minutes and cut into 1/4" slices.

2. Heat tortillas according to package instructions. Distribute lamb and salsa among the tortillas. Serve immediately.

Poblano Salsa

Serves 1

Ingredients:

2 Poblano Chiles

1 large Red Bell Pepper

1 tsp. Lime Juice

1 tsp. Olive Oil

1 tsp. Marjoram

1/4 tsp. Salt

1/4 tsp. Pepper

1/4 cup Red Onion , diced

1/2 cup Pine Nuts

Directions:

1. Preheat broiler. Place chiles and bell pepper in baking sheet and place under broiler. Broil until blackened, about 3-4 minutes per side. Place in a paper or plastic bag and seal. Allow to "sweat" for 5 minutes. Remove from bag and peel the skin and discard stems and seeds. Dice.

2. Place pine nuts in a toaster oven or skillet (tossing constantly) over medium high heat. Toast until golden, about 3 minutes. Toss all ingredients in a medium bowl. Set aside until ready to use.