



Recipes

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Shrimp and Citrus Ceviche Tortilla Cones

Serves 12

Ingredients:

4 each 6" Pressed Mazina™ Tortillas (08042)
Kosher Salt
Water
2 lbs. 16-20 Shrimp , peeled and deveined
8 each Limes , juiced
8 each Lemons , juiced
2 each Oranges , juiced
2 each 5x5 Tomatoes , cut into 1/2-inch dice
1 each Red Onion , cut into 1/2-inch dice
1 bunch Cilantro , stemmed and roughly chopped
1 each Serrano Pepper , roughly chopped
2 each Avocados , peeled , seeded and small diced
1 each Large Cucumber , peeled and small diced

Directions:

1. In a large pot of boiling salted water, add the shrimp and simmer until just cooked through, about 5 minutes. Using a slotted spoon, transfer the shrimp to a bowl of ice water to chill.
2. Drain the shrimp, cut into ½ inch pieces, and transfer to a bowl. Add the lime, lemon, and orange juice, stir to combine, and refrigerate for at least 4 hours and up to 6.
3. Stir the tomato, onion, cilantro, and pepper into the shrimp mixture and let sit at room temperature for about 20 minutes.
4. Cut the 6" Mazina Tortilla into quarters.
5. Fold in the bottom corner, be careful not to break. (If needed, steam in microwave for 3-4 seconds)
6. Place into thicker wire mold. Place thinner wire mold inside of tortilla funnel. Fry at 350°F for 2 minutes or until bubble.
7. When ready to serve, gently stir in the avocado and cucumber and using a slotted spoon add 1 heaping tablespoon of ceviche to each Mazina fried cone.
8. [Click here for detailed recipe instructions.](/downloads/Shrimp & Ceviche Cone Instructions.pdf)