



Recipes

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North African Spiced Chips with Harissa Salsa

Prep Time: 10 Minutes

Cooking Time: 2 Minutes

Serves 12

Ingredients:

3 lbs. Pre-cut Unfried Yellow Corn Tortilla Chips
(06941)

North African Spice Blend, see related recipe

Harissa Salsa , see related recipe

Directions:

1. Pre-heat a fryer to 350°F and deep fry tortilla chips for 30-45 seconds or until bubbling stops.
 2. Remove chips from fryer and spread out on paper towels or a wire rack and evenly sprinkle with North African spice blend.
 3. Serve 4 ounces of seasoned chips with a 4 ounces ramekin of salsa in a basket.
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Recipes

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North African Spice Blend

Prep Time: 5 Minutes

Cooking Time: 4 Minutes

Serves 1

Ingredients:

2 1/4 tsp. Whole Cumin Seeds
1 1/4 tsp. Whole Coriander Seeds
1/4 tsp. Caraway Seeds
1/4 tsp. Crushed Red Chile Flakes
1/8 cup Ground Ginger
1/2 tsp. Granulated Garlic
1/5 tsp. Ground Tumeric
5/8 tsp. Paprika
3/4 tsp. Sea Salt , finely gound

Directions:

1. Place first 3 ingredients in a small sauté pan and toast over medium heat for 3-4 minutes or until fragrant. Remove and cool, and then transfer to coffee grinder or spice mill; grind to fine.
2. Combine ground spices with remaining ingredients and incorporate thoroughly.



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Harissa Salsa

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

3/4 oz. Roasted Red Bell Pepper

3 1/2 oz. Canned Peeled Tomatoes

3/5 each Whole Garlic Cloves, smashed

3/4 oz. White Onion , diced

1/8 cup Fresh Parsley , rough chopped

1/8 tsp. Crushed Red Chili Flakes

3/4 tsp. North African Spice

Blend, see related recipe

1/8 each Fresh Lemon , squeezed

1/6 fl. oz. Extra Virgin Olive Oil

Salt and Pepper to taste

Directions:

1. Combine all ingredients into a blender or food processor and pulse 5 times; salsa should have a slight chunky consistency. Reserve refrigerated.