



Recipes

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Spicy Shrimp Tacos With Hot Garlic Paste

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

24 each 6" Pressed Mazina™ Tortillas (08042)
2 tsp. Annatto , ground
1/4 cup Coriander , ground
2 tsp. Smoked Paprika , ground
4 tsp. Kosher Salt
96 each Shrimp , 31-40 count , peeled and deveined
3 cups Sugar Snap Peas , julienned
1/4 cup Lemon Juice
Toum , see related recipe

Directions:

1. Pre-heat grill to medium.
 2. In a shaker, combine annatto, coriander, paprika and salt. Season raw shrimp, enough to coat. Reserve chilled.
 3. Combine sugar snap peas and lemon juice. Toss to coat, reserve.
 4. To serve: Grill 8 shrimp until done. Warm two tortillas. Spread 1 tbsp. of Toum on each tortilla. Top with 4 shrimp and 2 tbsp. sugar snap peas. Serve.
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Toum (Hot Lebanese Garlic Paste)

Prep Time: 10 Minutes

Serves 1

Ingredients:

- 1/2 cup Garlic Clove
- 3/4 Tbsp. Kosher Salt
- 1 1/4 cups Olive Oil , divided
- 1/4 cup Lemon Juice , divided

Directions:

1. Place garlic and salt in a food processor. Pulse until broken up into small pieces.
2. Divide olive oil into 1/2 cup measurements, with 1/4 cup remaining. Divide lemon juice into 2 tbsp. measurements.
3. Turn food processor on. In a slow stream, add 1/2 cup oil. Slowly add. Once added, stream in 2 tbsp. lemon juice. Repeat this process until oil and juice are incorporated. This should produce an emulsion. If it is broken, you will have to start over. Reserve refrigerated.