



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Causa Limena Nachos

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 12

Ingredients:

12 each 6" Pressed Mazina™ Tortillas (08042)
3 1/2 lbs. Purple Potatoes , peeled , boiled
1/4 cup Heavy Cream
1/4 cup Butter
3/4 cup Lemon Juice , fresh
48 each Shrimp , grilled , peeled , deveined , chilled ,
cut into 3rds
1 lb. Avocado , cut into 1/3" squares
Creamy Orange Vinaigrette , see related recipe

Directions:

1. Pre-heat oven to 350°F.
 2. In a large bowl, combine potatoes, cream, butter and lemon juice. Mix well to combine. Place into a 2" ½ hotel pan, smooth out, and cover. Reserve chilled.
 3. Cut each tortilla into four wedges and place on a rack over a parchment lined sheet tray. Bake for 5-8 minutes or until crispy. Reserve.
 4. To plate: place four crispy tortillas on a plate. Place a 0.8 oz (1" round) of purple potatoes on each chip. Top with 3 pieces of shrimp, 3 pieces of avocado, and ½ tbsp. Creamy Orange Vinaigrette. Serve.
-



Recipes

MISSIONFOODSERVICE.COM

Creamy Orange Vinaigrette

Prep Time: 10 Minutes

Serves 1

Ingredients:

1/2 cup Orange Juice
1/4 cup White Balsamic Vinegar
1 each Garlic Clove
1/2 cup Greek Yogurt
1 Tbsp. Dijon Mustard
1 Tbsp. Honey
1/2 cup Olive Oil
Salt and Pepper to taste

Directions:

1. In a blender, combine all ingredients, except oil. Blend well to mix. With blender running, stream in oil until thickened. Reserve chilled.