



## Recipes

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# Cocktel de Mariscos Nachos Bowl

Prep Time: 30 Minutes

Serves 12

### Ingredients:

36 oz. Pre-cut Unfried White Corn Tortilla Chips (10861)  
Lime Juice , as needed  
Kosher Salt , as needed  
24 oz. Shrimp , coked , chopped  
6 oz. Clams , raw  
6 cups Cocktel Sauce , see related recipe  
3 oz. Onions , red , diced  
6 oz. Avocado , diced  
3 each Limes , fresh , cut into quarters

### Directions:

1. Combine 2 oz. shrimp and ½ oz. clams in bowl and refrigerate for at least 1 hour.
2. Fry tortillas at 350°F until crisp. Immediately season with salt and lime juice. Set aside.
3. To serve: create a well of chips and place the seafood mixture in the middle. Spoon ½ cup of Cocktel sauce over the chips and top with onion, avocado, and a squeeze of fresh lime.





## Recipes

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### Cocktel Sauce

Prep Time: 5 Minutes

Cooking Time: 20 Minutes

Serves 1

#### Ingredients:

96 oz. Tomatoes , fire roasted  
8 each Jalapeño , fresh , whole  
4 oz. Hot Sauce  
12 oz. Lime Juice , fresh  
3 Tbsp. Worcestershire Sauce  
5 1/2 Tbsp. Garlic Paste  
4 oz. Cilantro , minced

#### Directions:

1. Char the jalapenos over an open flame. Once cooled, remove seeds and stems.
2. Add all ingredients to a food processor and blend until almost smooth. Reserve refrigerated.