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Limón Chimichurri Skirt Steak Fajitas

Prep Time: 20 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

24 each 6" Heat Pressed Flour Tortillas (10400)

5 lbs. Skirt Steaks

6 oz. plus 1 Tbsp Spice Rub , see related recipe

12 oz. Corn , roasted

12 oz. Tomatoes , diced

6 oz. Onions , diced

12 fl. oz. Chimichurri Sauce , see related recipe

12 oz. Queso Fresco

Directions:

1. Rub the spice rub into the skirt steak and allow to rest overnight, refrigerated.

2. Over a hot grill, cook the skirt steak until medium rare and allow to rest before thinly slicing.

3. To serve, top each tortilla with 3 oz. steak, 1 tbsp. roasted corn, 1 tbsp. tomato, ½ tbsp. onion, and 1 tbsp. chimichurri sauce. Crumble ½ oz. of queso fresco over the top and serve two per order.



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Spice Rub

Prep Time: 3 Minutes

Serves 1

Ingredients:

5 tsp. Salt
3 3/4 tsp. Smoked Paprika
3 3/4 tsp. Ground Coriander
3 3/4 tsp. Ground Cumin
1 1/4 tsp. Cayenne
1 1/4 tsp. Chile Powder
1 1/4 tsp. Pepper
3 3/4 Tbsp. Garlic Puree
2 1/2 Tbsp. Olive Oil

Directions:

1. Combine all ingredients and work into a paste. Use immediately.

Chimichurri Sauce

Prep Time: 5 Minutes

Serves 1

Ingredients:

1 1/2 cups Parsley , fresh
1/3 cup Cilantro , fresh
3 Tbsp. Oregano
1 1/2 tsp. Salt
3/4 tsp. Red Chili Flakes
6 each Garlic , fresh , whole
3 fl. oz. Lemon Juice , fresh
3/4 cup Olive Oil

Directions:

1. Combine all ingredients except olive oil in a food processor and pulse until well chopped. With motor running, add olive oil in a steady stream until a sauce has formed. Reserve refrigerated.