



Recipes

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Grilled Sardine with Salsa Verde Cruda Tostadas

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

12 each 6" White Corn Tortillas (10600)

Olive Oil , as needed

18 each Cherry Tomatoes , halved

Olive Oil , as needed

24 each Sardines , oil packed, drained

12 oz. Salsa Verde , see related recipe

Directions:

1. Pre-heat deep-fryer to 350°F.

2. Fry whole tortillas until crisp, about 30 seconds. Allow to drain onto paper towels.

3. Over medium high heat, in a hot pan with olive oil, place tomato halves, flesh side down and sear until blistered. Flip the tomatoes and continue to cook for an additional minute.

4. To serve: Lightly brush a pre-heated grill with olive oil and briefly grill the sardines over medium heat until warmed through. Spread 1 oz. salsa verde on a tortilla, and top with 3 tomato halves and two sardines.



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Fresh Salsa Verde

Prep Time: 5 Minutes

Serves 1

Ingredients:

3/4 lb. Tomatillos , papery skins removed
1 each Jalapeño , small , stemmed , seeded
2 tsp. Lime Juice , fresh
3 Tbsp. Cilantro , chopped
1/4 cup Onion , diced
Sea Salt , to taste

Directions:

1. Combine all ingredients in a blender and puree until desired consistency is reached. Reserve refrigerated.