



Recipes

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Steak Tacos

Serves 4

Ingredients:

- 8 Mission® 6" Yellow Corn Taco Shells (10115)
- 4 Tbsp. Olive Oil
- 2 Green Bell Peppers , thinly sliced
- 1 Red Onion , thinly sliced
- 1 lbs. Skirt or Flank Steak , cut into thick, long strips
- 1 Jalapeno Pepper , minced with seeds
- 1 tsp. Cumin
- 1 tsp. Chile Powder
- Salt and Pepper to taste
- 1 1/2 cups canned Corn , drained
- 2 Plum Tomatoes , seeded and chopped
- 1 Avocado , peeled and diced
- 2 Tbsp. Fresh Cilantro , minced
- 1 tsp. Cider Vinegar
- 1 tsp. Vegetable Oil

Directions:

1. Heat oil in heavy large skillet over medium heat. Add bell pepper and onion and sauté until tender, about 5 minutes.
2. Transfer to bowl. Add steak to skillet and cook until no longer pink, about 2 minutes. Add jalapeño, cumin, chili powder and salt and pepper to taste.
3. Transfer to heated bowl. In a medium sized bowl combine the corn, tomatoes, avocado, cilantro, vinegar and oil. Warm tortillas over gas flame or electric burner until they begin to color.
4. Transfer to a napkin-lined basket. To serve, have diners assemble their own tacos at the table.





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Salsa Fresca

Serves 1

Ingredients:

1/2 chopped Onion , red or white
2 Tbsp. fresh Lime Juice
5 Roma (plum) Tomatoes , seeded and diced
1/2 cup fresh Cilantro stemmed and chopped
2 - 3 Jalapeno Peppers , or Serrano Chiles, stemmed,
seeded and minced
Salt , to taste
Pepper , to taste

Directions:

1. Combine the onions and lime juice in a medium bowl.
2. Add remaining ingredients except the salt.
3. Stir well. Season with salt and pepper and serve immediately.
4. Salsa Fresca is also known as Pico de Gallo. Serrano chilies can be substituted for jalapeños. The amount of chilies can be modified, depending on the desired heat level. Rinsing the onions can alleviate the harsh aftertaste.