



Recipes

MISSIONFOODSERVICE.COM

Lobster Roll Tacos

Serves 1

Ingredients:

3 each 4.5" Heat Pressed Flour Tortillas (28671)
2 cups Clarified Butter
8 oz. Lobsters meat, cooked
1/2 cup Mayonnaise
1 tsp. Garlic , minced
1/4 cup Celery , shaved
1 each Lemon Zest and juice
2 Tbsp. Chives , chopped
As needed Kosher Salt
1 pinch Crushed Red Pepper
3 Tbsp. Potatoes chips
3 Tbsp. Fresh Dill
As needed Paprika
As needed Lemon Wedges

Directions:

1. Prepare Lobster Roll Filling sub recipe by adding all ingredients together and mix until combined. Hold under refrigeration until use. Best used within 2-3 days.
2. Dip tortillas in clarified butter and griddle until warm and just starting to crisp but still pliable.
3. Fill each tortilla with 1/4 cup of Lobster Roll Filling and top with potato chips and fresh dill.
4. Garnish with a light dusting of paprika and lemon wedges on the side.