



Recipes

MISSIONFOODSERVICE.COM

Fajita Salad

Serves 6

Ingredients:

6 Mission® 8" Fry-Ready Tortilla (37185)
1/4 cup Regular Chicken Broth
1/4 cup Rice Wine Vinegar
1 Tbsp. Olive Oil
1 Tbsp. Sugar
1 tsp. dry Mustard
2 cloves Garlic , minced
1 lbs. Skirt or Flank Steak , cut into 1" thick long strips
6 cups assorted Greens
1 Red Bell Pepper , cut into strips
1 Yellow Bell Pepper , cut into strips
1/4 cup snipped Chives
1 tsp. Vegetable Oil
Salt and Pepper to taste

Directions:

1. To make dressing, combine chicken broth, rice wine vinegar, olive oil, sugar, dry mustard and garlic in a small saucepan and bring to a boil. Remove from heat and keep warm.
2. To make tortilla bowl, place each tortilla into a 7" melt or glass oven proof bowl; set each bowl onto a large baking sheet. Bake at 400 degrees F. for 10 minutes or until crisp. Set aside.
3. Heat vegetable oil in heavy large skillet over medium heat. Add steak, salt and pepper to taste, and cook until no longer pink, about 2 minutes.
4. To assemble, combine steak, bell peppers and half of the greens in a large bowl. Pour warm dressing over salad and toss. Place 1 cup salad mixture into tortilla bowls and sprinkle with chives. Place remaining greens on serving plate.