



Recipes

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Blackened Tuna Wrap with Fruited Pepper Salsa

Serves 1

Ingredients:

- 1 Mission® 8" Pressed Mazina™ Tortilla (08043)
- 4 oz. Tuna Steak
- 1/8 cup Blackening Spice
- 1 Tbsp. Butter
- 1 cup mixed Greens
- 1/2 cup Fruit and Pepper Salsa (see Related Recipe)

Directions:

1. Preheat a small skillet over high heat.
2. Rub tuna with blackening spice on both sides.
3. Add butter to skillet then add tuna.
4. Cook tuna to desired doneness.
5. Cut tuna into strips and toss with greens and half the salsa mixture in a medium bowl.
6. Roll tuna, greens and salsa in a Mazina Tortilla; toothpick together and cut in half.
7. Garnish with remaining fruit and pepper salsa.
8. OPTIONS:
9. Go Cuban by using cumin-rubbed shredded beef brisket or pulled pork with papaya mango salsa and a mojo sauce.
10. Add a Mediterranean flair by using grilled chicken breast strips, garlic couscous with shredded fresh basil and Feta cheese.
11. Twist an American favorite by creating a Philly Cheese steak wrap with grilled rib eye strips sautéed bell peppers and onions, and shredded cheddar cheese.



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Fruit and Pepper Salsa

Serves 1

Ingredients:

2 cups assorted Tropical Fruits (Mango, Kiwi, Mandarin Oranges, etc.)

1/4 cup Green Pepper ,diced

1/4 cup Red Pepper , diced

1/8 cup Red Onion , diced

1 Tbsp. Sugar

1 tsp. dry Basil

Directions:

1. Combine all ingredients and allow to chill for 1 hour before serving.