



Recipes

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Citrus Shrimp Fajitas with Tequila

Serves 4

Ingredients:

6 Tbsp. Unsalted Butter
1/4 cup Shallot , sliced
1 1/2 Tbsp. Garlic , minced
1 cup Red Bell Pepper , sliced
1 cup Yellow Bell Pepper , sliced
1 cup Green Bell Pepper , sliced
1 tsp. Chipotle Chile in Adobo, pureed
1 lbs. Large Shrimp , de-veined (16/20 size)
1 1/2 Tbsp. Grated Orange Zest
1 Tbsp. Grated Lemon Zest
1/4 cup Tequila (reposado)
Salt , to taste
4 Mission® 6" Pressed Mazina™ Tortillas (08042)
Guacamole (optional)
Sour Cream (optional)

Directions:

1. In a sauté pan over medium high heat, melt butter. Sauté shallots and garlic until softened. Add bell peppers and sauté until softened, about 2 minutes. Toss in the chipotle puree, shrimp and citrus zests. Pour the tequila over the shrimp. Continue to sauté, allowing the tequila to cook off, for about 3 minutes. Cook the shrimp until just firm. Be sure not to overcook the shrimp to avoid a rubbery texture. Season to taste with salt.

2. Warm tortillas until soft and pliable. Serve with shrimp and condiments.