



Recipes

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Mango and Chile Salmon Skewer Platter

Serves 12

Ingredients:

- 4 1/2 lbs. Salmon Filets , skinned, cubed
- 1 batch Tangy Salmon Glaze (see Related Recipe)
- 1 batch Cilantro Rice (see Related Recipe)
- 1 batch Jicama and Red Bell Pepper Slaw (see Related Recipe)
- 12 Mission® 8" Heat Pressed Flour Tortillas (10410)

Directions:

1. Add cubed salmon to Tangy Salmon Glaze and stir to coat. Transfer to a 1/2 steam table pan, cover and refrigerate.
2. Arrange salmon chunks on skewers and grill, continually adding extra glaze until cooked. Serve salmon skewers on a bed of Cilantro Rice with warm Mission® flour tortillas and Jicama and Red Bell Pepper Slaw on the side.

Jicama and Red Bell Pepper Slaw

Serves 1

Ingredients:

- 2 1/2 cups Jicama , peeled, cut into thin 2" strips
- 2 1/2 cups Carrots , peeled, cut into thin 2" strips
- 1 2/3 cups Red Bell Peppers , cut into thin 2" strips
- 2 1/2 cups Radishes Sprouts

Directions:

1. Mix all ingredients in a medium bowl. Transfer to a 1/6 steam table pan, cover and refrigerate until serving.
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Tangy Mango Glaze

Serves 1

Ingredients:

2 cups Mangos , peeled, diced and seeded
1/2 cup Mango Nectar
1/4 cup Dijon Mustard
2 Tbsp. Yellow Mustard
2 Tbsp. Brown Mustard
2 Tbsp. Cider Vinegar
Salt to taste
1 Tbsp. Habenero Chile , seeded and stemmed

Directions:

1. Place all ingredients in a blender or food processor and puree until smooth.



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Cilantro Rice

Serves 1

Ingredients:

1/3 cup Vegetable Oil
4 cups White Rice
1 cup Onion , diced
2 Tbsp. Garlic , minced
2 quarts Chicken Broth
1/2 cup Cilantro Leaves, chopped
2 Roasted Poblano Chiles

Directions:

1. To roast peppers, place on a hot grill or in a broiler until pepper skin blisters and becomes evenly blackened. Remove from heat and place in a plastic bag and seal to “sweat” peppers for 10 minutes. Remove from bag. Peel, stem and seed peppers, cut into thin strips. Set aside.
2. Heat vegetable oil in a large-heavy skillet, add rice and sauté until slightly golden brown. Add the onion, garlic and continue sautéing for about 5 minutes, or until onion and garlic are slightly soft.
3. Stir in chicken broth and bring to a boil. Add cilantro and poblano strips. Cover pan and simmer on low heat for 20 minutes, or until most of the liquid has evaporated. Set aside.