



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Veracruzana Snapper Salad

Serves 1

Ingredients:

3/4 cup Mission® Pre-cut Unfried White Corn Tortilla Strips (06771)
3 1/2 oz. Red Snapper Fillet
1 Tbsp. Fried Garlic and Shallot
3 cups Mixed Greens (Spinach, Arugula, Frisee & Red Leaf)
2 Tbsp. White Onions , sliced
1 Tbsp. Pickled Jalapeno Pepper , seeded and julienne
1 Tbsp. Capers
1/4 cup Stewed Tomato , sliced with Italian Seasoning
3 Tbsp. Green Olive Dressing (see Related Recipe)

Directions:

1. Fry the Mission® Tri-Color Tortilla Strips in 360° F oil for 40 seconds. Drain and set aside for garnish.
2. Grill the Red Snapper seasoned to taste with salt, pepper and lime juice.
3. Fry thinly sliced garlic and shallots in oil until golden brown. Cook the garlic separately from the shallots as they may brown at different rates. Be careful not to overcook or burn them, as they will give a harsh taste to the salad. Drain and reserve for garnish.
4. Toss the greens, onion, jalapeños, capers, tomatoes and dressing together and plate. Sprinkle the fried garlic/shallots over the salad. Place grilled Snapper in the center and top with the fried tortilla strips.





Recipes

MISSIONFOODSERVICE.COM

Green Olive Dressing

Serves 1

Ingredients:

1/2 oz. (1 cup) Pimento Stuffed Green Olive , chopped

3/8 oz. (1/2 cup + 2 Tbs.) Lemon Juice

1/2 oz. (1 cup) Extra Virgin Olive Oil

1/8 tsp. Salt

1/8 tsp. Black Pepper

Directions:

1. Whisk together all ingredients.