



Recipes

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Carne Asada Tostada

Serves 1

Ingredients:

2 Mission® 6" White Corn Tortillas (10605)
2/3 cup Cooked Carne Asada
4 Tbsp. Guacamole
4 Tbsp. Griddle Salsa (see Related Recipe)
2 Tbsp. Crumbled Queso Fresco

Directions:

1. Place corn tortillas on char broiler over low heat. Crisp up the tortillas until lightly blackened, about three minutes per side.
2. Remove tortillas from char broiler and top with remaining ingredients.

Griddle Salsa

Serves 1

Ingredients:

6 large Roma Tomatoes
4 Serrano Chiles
4 cloves Garlic , skin on
2/3 cup Chopped Cilantro Leaves
1/2 cup Chopped Green Onion
1 tsp. Salt

Directions:

1. Heat a griddle over high heat (preferably cast iron). Place tomatoes, chiles and garlic on griddle. Roast until blackened and soft, about 10 minutes. Remove stems and some seeds from the chiles. Transfer to a food processor and blend with cilantro and green onions. Season with salt.