



Recipes

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Cucurucho Salad

Serves 2

Ingredients:

- 2 oz. Mung Bean Sprouts
- 3/4 cup Alfalfa Sprouts
- 1/3 cup Dry Roasted Blanched Almond Slivers
- 1/2 bunch Sliced Radishes
- 1/4 bunch Fresh Mint
- 1/3 cup Chimichurri Sauce (see Related Recipe)
- 2 Mission® 10" Heat Pressed Flour Tortillas (10420)

Directions:

1. In a large bowl, mix first six ingredients.
2. Form Mission® Flour Tortilla into a cone shape. Secure the cone shape by inserting a toothpick into the seam.
3. Place vegetables inside the cone.

Chimichurri Sauce

Prep Time: 10 Minutes

Serves 1

Ingredients:

- 1/3 cup Fresh Italian Parsley
- 1/6 cup Olive Oil
- 1/8 cup Red Wine Vinegar
- 1/8 cup Fresh Cilantro
- 2/3 clove Peeled Garlic
- 1/4 tsp. Dried Red Peppers , crushed
- 1/6 tsp. Salt

Directions:

1. Chop garlic, parsley and cilantro.
2. Place all ingredients into mortar and crush with pestle until ingredients are chunky but blended together.
3. Can be made up to two hours ahead.