



Recipes

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Enchiladas Mariscos with Salsa Verde

Prep Time: 5 Minutes

Cooking Time: 1 Minutes

Serves 1

Ingredients:

- 3 Mission® 6" White Corn Tortillas (10600)
- 4 oz. 41-50 count Shrimp , pre-cooked and peeled
- 4 oz. Pre-cooked Crab Meat
- 6 oz. Salsa Verde
- 3 oz. Shredded Monterey Jack Cheese
- 5 oz. Traditional Black Beans (see Related Recipe)
- 2 oz. Avocados , sliced
- 1 oz. Green Cabbage
- 2 oz. Sour Cream
- 1 oz. Red Cabbage
- 1 oz. Green Onion

Directions:

1. Flash fry the Mission® Stretch Style Corn Tortillas in 350° F vegetable oil.
2. Fill the tortillas with red and green cabbage, shrimp, crab meat and cheese. Roll and top with salsa verde. Garnish with Monterey Jack cheese.
3. Place the Traditional Black Beans on the plate. Place in the salamander for 1-2 minutes.
4. Garnish with avocado, sour cream and green onions.





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Traditional Black Beans

Serves 1

Ingredients:

1/6 oz. Olive Oil
1/6 tsp. Ground Cumin
1/6 oz. Diced White Onion
1/8 oz. Minced Garlic
1/8 tsp. Dried Oregano
Fresh Cilantro , minced
3 1/5 oz. Black Beans , cooked with liquid

Directions:

1. Heat the olive oil in a large sauce pan. Sauté the garlic, onion, cumin and cilantro.
2. Add the cooked black beans and the cooking liquid. Simmer until creamy.