



## Recipes

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# Grilled Flank Steak and Mushroom Ceviche Tacos

Serves 6

### Ingredients:

12 Mission® 6" Heat Pressed Flour Tortillas (10400)

3 lbs. Flank Steaks

2 cups Cilantro Adobo (see Related Recipe)

Mushroom Ceviche (see Related Recipe)

### Directions:

1. Marinate the flank steak in the Cilantro Adobo for 12 hours.

2. Preheat grill. Grill flank steak for about 16 minutes, eight minutes on each side.

3. Slice thinly and serve evenly over mixed baby greens and Mushroom Ceviche. Place in warm Mission® Flour Tortillas.

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### Cilantro Adobo

Serves 1

#### Ingredients:

- 1.5 cups Fresh Cilantro (leaves and stems)
- 2 Bay Leaves
- 2 tsp. Ground Cumin
- 2 tsp. Dried Oregano
- 2 tsp. Dried Thyme
- 2 tsp. Ground Black Peppers
- 1 Tbsp. Salt
- .5 cup Coarse Chopped Onion
- .5 cup Coarse Chopped Garlic
- 1 cup Distilled White Vinegar
- .5 cup Vegetable Oil

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#### Directions:

1. Combine all ingredients except for oil in blender. Puree on high, transfer to bowl and whisk in oil.



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### Mushroom Ceviche

Serves 1

#### Ingredients:

2 lbs. Button Mushrooms , washed, stems removed  
1/3 cup Fresh Squeezed Lemon Juice  
1/2 cup Fresh Squeezed Lime Juice  
1/3 cup Fresh Squeezed Orange Juice  
1/3 cup Olive Oil  
1 small Red Onion , sliced thin  
1 small Red Bell Pepper , seeded, sliced thin  
3 cloves Garlic , minced  
1 Tbsp. Chopped Cilantro Leaves  
Salt and Pepper to taste  
8 oz. Mixed Baby Greens

#### Directions:

1. Combine mushrooms, citrus juices and olive oil; toss. Let sit at room temperature for one hour, turning occasionally.

2. Add onion, red pepper, garlic, cilantro, salt, pepper, and mix. Let marinate in refrigerator for two hours.