



Recipes

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Marinated Shrimp & Scallops with Chipotle Tortilla Chips

Prep Time: 5 Minutes

Cooking Time: 1 Minutes

Serves 8

Ingredients:

64 oz. Mission® Pre-cut Unfried Yellow Corn Tortilla Chips (06941)
2 qts. Water
8 oz. Fresh Lime Juice
2 1/2 Tbsp. Extra Virgin Olive Oil
2 oz. Red Bell Peppers 1/8" dice
2 oz. Orange Bell Peppers , 1/8" dice
2 oz. Yellow Bell Peppers , 1/8" dice
4 oz. Green Onions , white parts only
1/2 tsp. Garlic , minced
2 tsp. Jalapeno Peppers , minced
1/2 tsp. Kosher Salt
1 tsp. Tomato Paste
2 oz. English Cucumbers , 1/8" dice
1/2 tsp. Black Pepper
2 1/2 oz. Fresh Cilantro Leaves, chopped
1/2 lbs. Bay Scallops
1/2 lbs. 26/30 count Shrimp , peeled and deveined
1 1/2 oz. Spanish Olive Aioli (see Related Recipe)

Directions:

1. Place Mission® Pre-cut Unfried Yellow Corn Tortilla Chips in 350° fryer approximately 1 minute. Season with salt, and hold until ready for use.
2. Bring water and half of lime juice to a simmer. Cook shrimp and scallops until shrimp is pink and scallops turn opaque. Drain and cool shrimp and scallops.
3. Whisk together remaining ingredients and pour over shrimp and scallops.
4. Let marinate approximately 1-2 hours to allow flavors to develop. (Marinated shrimp and scallops should be served the same day.)
5. Serve with Tortilla chips and a side of Spanish Olive Aioli.



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Spanish Olive Aioli

Serves 1

Ingredients:

- 1 Egg Yolk
- 1/2 tsp. Dry Mustard
- 1/2 tsp. Kosher Salt
- 2.5 Tbsp. Fresh Lemon Juice
- 1 tsp. Garlic , minced
- 1/8 tsp. White Pepper
- 2.5 oz. Spicy Marinated Olives (see Related Recipe)
- 4 oz. Vegetable Oil
- 4 oz. Extra Virgin Olive Oil

Directions:

1. Whisk egg yolk with lemon juice, dry mustard, salt, pepper, garlic and Spicy Marinated Olives.
2. Very slowly drizzle in oils to emulsify and light yellow in color.
3. Label, date and refrigerate.