



Recipes

MISSIONFOODSERVICE.COM

Seafood Trilogy Cone

Prep Time: 12 Minutes

Serves 4

Ingredients:

- 2 Mission® 12" Chile Herb Wraps (18674)
- 6 oz. 16/20 cooked Shrimp , peeled and deveined
- 6 oz. Bay Scallops , cooked
- 6 oz. Calamari , fried (this is calamari thinly coated in panko crumbs)
- 1/4 oz. Habanero Chile , sliced into thin strips
- 1 Fresh Avocado , small dice
- 3 oz. Red Onions , thin julienne
- 1/2 oz. Garlic , minced
- 2 Tbsp. Fresh Cilantro , rough chop
- 1 tsp. Ground Cumin
- 2 oz. Orange Juice
- 2 3/4 oz. Picante Sauce (or salsa)
- 8 sprigs Watercress (or fresh cilantro)
- 12" Chipotle Chile Wrap (10253)

Directions:

1. Evenly combine all ingredients except tortillas and watercress sprigs.
2. Cut each Mission® Chile Herb tortilla in half then place the 4 tortilla halves, rounded side facing you, on clean work surface.
3. Place 1/4 of the seafood mixture on the center of the far left side of each tortilla.
4. Gently roll each filled tortilla into a cone shape, making sure to fold in the bottom edge on your first roll over– as this will seal all the juices inside the tortilla and prevent leaking.
5. Place 2 sprigs of watercress into each of the 4 cones. Serve. Can be served with garnish of grilled lemon and lime halves.