



Recipes

MISSIONFOODSERVICE.COM

Red & Blue Corn Purses

Serves 1

Ingredients:

12 Mission® 6" Blue Corn Tortillas (10612)
12 Mission® 6" Red Corn Tortillas (10611)
5 oz. Grilled Skirt Steaks , finely chopped
3 oz. Grilled Shrimp , diced
5 oz. Black Beans , prepared
4 oz. Green Onions , thinly sliced
8 oz. Pepperjack Cheese , shredded
2 tsp. Garlic , minced
1 Tbsp. Fresh Cilantro , chopped
1 tsp. Chile Powder
.5 tsp. Kosher Salt
.5 tsp. Black Pepper
24 strips Corn Husk, blanched and cut to 3" x 1/8"

Directions:

1. Place chopped skirt steak, shrimp, black beans, green onions, pepperjack cheese, garlic, cilantro, chili powder, salt and pepper in bowl. Mix together all ingredients. Refrigerate until ready for use.
2. Steam Mission® Red and Blue Corn Tortillas approximately 15 seconds and keep warm.
3. Place 1 ounce scoop of filling in center of each tortilla and crimp top together to secure filling and form a purse shape.
4. Tie each tortilla with corn husk strip.
5. Hold in freezer until ready for use.