



Recipes

MISSIONFOODSERVICE.COM

Strawberry and Ice Cream Chocolate Tacos

Serves 1

Ingredients:

10 Mission® 5" White Corn Taco Shells (10105)
2 cups Bittersweet Chocolate
1/2 cup Unsalted Butter
2 Tbsp. Whole Milk
1 3/4 cans Vanilla Ice Cream
2 cups fresh Strawberries , sliced in half
Whipped Cream
Fudge Sauce

Directions:

1. Heat oven to 350° F. Place Mission® taco shells on a baking sheet. Heat for 5 minutes and remove from oven.
2. In a double boiler place chocolate and butter over simmering water. Stir until melted. Remove from heat and add milk. Dip each taco shell in chocolate and coat entire inner and outer surface. Place shells on a wax paper lined baking sheet. Place in refrigerator until chocolate hardens, about 1 hour.
3. Fill shells with ice cream (slightly softened) and strawberries. Garnish with whipped cream and fudge sauce. Serve immediately.