Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Floribbean Soft Tacos

Prep Time: 2 Minutes

Serves 2

Ingredients:

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

1 1/2 tails Key Lime Butter Poached Lobster Tails (see Related Recipe)

3 oz. Avocado and Pummelo Salsa (see Related Recipe)

3 oz. Shredded Jicama

3 oz. Shredded Red Cabbage

Directions:

1. Heat Mission® Flour Tortillas.

2. Place 1 ounce each of shredded jicama and red cabbage in center of each soft taco.

3. Top with Key Lime Butter Poached Lobster Tails. Drizzle with key lime butter if desired.

4. Finish each soft taco with 1 ounce of Avocado and Pummelo Salsa.

Recipes

MISSIONFOODSERVICE.COM

Key Lime Butter Poached Lobster Tails

Serves 1

Ingredients:

2 tsp. Shallots , minced

3 Tbsp. Fresh Key Lime Juice

1 Tbsp. Heavy Cream

4 oz. Unsalted Butter , cut into small cubes

3 halves Lobsters Tail, cut in half, shell removed

Directions:

1. Put shallots in small sauce pan over medium heat. Add key lime juice.

2. Simmer until most of key lime juice has evaporated.

3. Whisk in heavy cream.

4. Whisk in butter one cube at a time making sure each cube is melted before adding the next. Lower heat if necessary.

5. Turn heat to low and add lobster tails. Poach lobsters in sauce until cooked through.

Avocado and Pummelo Salsa

Serves 1

Ingredients:

2 oz. Yellow Onions , finely chopped

10 oz. Pummelo , chopped

2 oz. Avocados , diced

2 tsp. Fresh Cilantro , chopped

1/8 tsp. Kosher Salt

1 Tbsp. Fresh Key Lime Juice

2 tsp. Fresh Jalapeno Peppers , minced

Directions:

1. Gently fold all ingredients together in stainless bowl.

2. Label, date and refrigerate.