



Recipes

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Big Island Soft Tacos

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 2

Ingredients:

- 6 Mission® 4.5" White Corn Tortillas (20123)
- 3 tsp. Macadamia Nut Crust (see Related Recipe)
- 2.5 oz. Mahi-Mahi Fillets , skin removed
- 3 tsp. Mango and Sweet Chile Vinaigrette (see Related Recipe)
- 3 oz. Savoy Cabbage , shredded
- 3/4 tsp. Toasted Coconut
- 3 Tbsp. Char-grilled Pineapples , diced
- 3 tsp. Wasabi Mayonnaise (see Related Recipe)

Directions:

1. Spread Macadamia Nut Crust evenly over top of mahi mahi fillet.
2. Place fillet crust side down on flattop or sauté pan over medium heat.
3. Cook until crust is golden brown. Flip fish over to finish cooking. Remove from heat and place on work surface. Cut fillet into three strips. Set aside.
4. Heat Mission® White Corn Tortillas on flattop and stack in pairs together on a plate.
5. Place one ounce of shredded cabbage in center of each tortilla.
6. Drizzle each with one teaspoon of Mango and Sweet Chile Vinaigrette.
7. Top each with macadamia nut crusted mahi strips, char-grilled pineapple and toasted coconut.
8. Garnish soft tacos with one teaspoon of Wasabi Mayonnaise.





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Wasabi Mayonnaise

Serves 1

Ingredients:

5/8 oz. (1 cup) Mayonnaise
1/8 oz. (2 Tbsp) Chopped Garlic
1/8 oz. (1 1/3 Tbsp) Wasabi Paste
1/8 tsp. Ginger Powder
1/8 oz. (1 tsp.) Lemon Juice
1/6 oz. (1/4 cup) White Wine Vinegar
1/8 oz. (1/2 tsp.) Salt

Directions:

1. Combine all ingredients. Keep refrigerated.

Mango and Sweet Chile Vinaigrette

Serves 1

Ingredients:

8 oz. Mangos Juice
1 Tbsp. Ginger , minced
1 oz. Red Wine Vinegar
1 oz. Sweet Chile Sauce
1 Tbsp. Mint Leaves, chopped

Directions:

1. Place mango juice and ginger in a small saucepan over medium high heat.
 2. Reduce juice by half and remove from heat.
 3. Let cool and place in mixing bowl. Whisk in remaining ingredients until thoroughly combined.
 4. Place in storage container.
 5. Label, date and refrigerate.
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Macadamia Nut Crust

Serves 1

Ingredients:

4 oz. Macadamia Nuts
1/8 tsp. Cayenne Pepper Sauce Pepper
1/4 tsp. Kosher Salt
1/2 tsp. Fresh Garlic , minced
1 Tbsp. Unsalted Butter , softened

Directions:

1. Place all ingredients together in food processor.
2. Pulse until macadamia nuts are finely chopped.
3. Place in small container.
4. Label, date and refrigerate.