



Recipes

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Creole Crab Cannelloni

Prep Time: 15 Minutes

Cooking Time: 8 Minutes

Serves 1

Ingredients:

2 Mission® 6" Pressed Mazina™ Tortillas (08042)
1 tsp. Vegetable Oil
1.5 tsp. Red Onions , small dice
1.5 tsp. Green Bell Peppers , small dice
1.5 tsp. Red Bell Peppers , small dice
1/5 cup White and Yellow Corn Kernels (IQF), slacked until thawed
1/2 tsp. All Purpose Flour
1/2 cup Heavy Cream
1/2 cup Water
1/2 tsp. Cajun Spice Seasoning
1/8 tsp. Kosher Salt
1/8 tsp. Black Pepper , ground
2 dashes Hot Sauce
1.25 tsp. Fresh Flat Leaf Parsley , minced
2 Tbsp. Tasso Hams medium diced, cooked until crispy
3 oz. Cream Cheese , softened to room temperature
1 Tbsp. Red Onion , sliced and caramelized
1/4 tsp. Ground Black Pepper
1/2 cup Fresh Crab Meat Legs, picked
Vegetable Cooking Spray to coat
1 sprig Fresh Chervil

Directions:

1. To prepare maque choux: in a small saucepan over medium heat; sauté diced onions, green bell peppers, and red bell peppers in one teaspoon of vegetable oil for one minute. Add corn and sauté for an additional two minutes. Add flour and stir to evenly combine. Pour heavy cream and water over the vegetables; bring to a simmer, stirring to ensure there are no lumps. Add Cajun spice seasoning, kosher salt, ¼ teaspoon of black pepper, hot sauce and ¼ teaspoon of parsley; simmer for 6-7 minutes or until sauce is slightly thickened. Reserve hot for plating.
2. Prepare filling by evenly combining tasso ham, cream cheese, caramelized red onions, one teaspoon of minced parsley, and ¼ teaspoon of black pepper in a mixing bowl. Gently fold in lump crabmeat, being careful not to break down the crab, ensuring that beautiful lumps are evident.
3. Lay the Mission® Mazina™ Tortillas on a clean work surface. Place equal parts (3.5 oz.) of crab filling, piped in a tube shape, on the bottom third of each tortilla. Roll each tortilla into a cylinder, forming cannelloni.
4. Microwave both cannelloni's on high for one minute. Remove from microwave and lightly spray each with vegetable spray; then sprinkle ¼ teaspoon of Cajun seasoning evenly over the tops of each cannelloni.