



## Recipes

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## Chimmi Churrasco Soft Tacos

Prep Time: 60 Minutes

Cooking Time: 20 Minutes

Serves 2

### Ingredients:

2 each 8" Heat Pressed Flour Tortillas (10410)

12 oz. vol. Shredded Lettuce

6 oz. vol. Piri Piri Potato Salad , see related recipe

3 oz. wt. (1 each) Chimmichurri Skewers , see related recipe

2 oz. vol. Chimmichurri Sauce

### Directions:

1. Heat tortilla on flattop or hot grill and place on plate.
2. Place chimmichurri steak skewers on hot grill and rotate until desired doneness. Remove from heat.
3. Place 6 oz. of shredded lettuce in center of each tortilla.
4. Top lettuce with 3 oz. of piri piri potato salad and chimmichurri steak skewer.
5. Serve immediately.



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### Chimmichurri Steak

Serves 1

#### Ingredients:

- 1 oz. vol. Fresh Garlic , chopped
- 4 oz. vol. Yellow Onions , chopped
- 12 oz. vol. Fresh Cilantro , chopped
- 12 oz. vol. Fresh Parsley , chopped
- 1/2 tsp. Sea Salt
- 1 tsp. Crushed Red Pepper
- 1/4 tsp. Black Pepper
- 1 1/2 oz. vol. Lemon Juice
- 4 oz. vol. Olive Oil
- 1 1/2 lbs. Skirt Steak , cut against grain 1/4" thick strips
- 5 each 13" Metal Kabobs

#### Directions:

1. For chimmichurri sauce: Place all ingredients in food processor and blend until smooth and emulsified.
2. Thread 3 oz. of skirt steak onto each skewer and marinate up to 24 hours in advance.



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### Piri Piri Potato Salad

Serves 1

#### Ingredients:

- 2 lbs. Red Skin Potatoes
- 1/2 cup Mayonnaise
- 1/4 cup Sour Cream
- 3 Tbsp. Piri Piri Sauce , medium (Nandos)
- 1 Tbsp. Lemon Juice
- 1 tsp. Kosher Salt
- 1/3 cup Green Onion , thinly sliced
- 1 tsp. Chimmichurri Sauce
- 1 Tbsp. Fresh Parsley

#### Directions:

1. Place potatoes in stockpot and cover with water. Bring water to a boil and cook until potatoes are just fork tender approximately 10-15 minutes. Remove from water and cool completely.
2. While potatoes are cooling, whisk together remaining ingredients in mixing bowl.
3. Slice potatoes into 1/2 moons and fold into piri piri aioli.
4. Place potato salad in covered storage container.
5. Label, Date and Refrigerate.