



Recipes

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Chimichurri Steak Nachos

Prep Time: 60 Minutes

Cooking Time: 20 Minutes

Serves 2

Ingredients:

3 oz. wt. Pre-Fried White Round Tortilla Chips (08620)

2 oz. wt. Chimichurri Marinated Steak , thinly sliced ,
see related recipe

6 oz. vol. Smoked Tomato and Red Bean Salsa , see
related recipe

4 oz. vol. Shredded Peppers Jack Cheese (Sargento)

Directions:

1. Place tortilla chips on oven safe pan. Top with yellow round tortilla chips.
2. Remove skirt steak portion from marinade and place on preheated grill.
3. Cook until desired temperature is reached. Remove from grill and set aside to rest.
4. Slice chimmichurri steak into thin strips.
5. Spread smoked tomato and red bean salsa evenly over tortilla chips.
6. Top with thinly sliced chimmichurri steak and shredded pepper jack cheese.
7. Place in 350F oven until cheese is melted.
8. Serve immediately.



Chimichurri Steak

Serves 1

Ingredients:

- 1 cup Oregano , fresh , loosely packed
- 1 cup Parsley , fresh , loosely packed
- 2 Tbsp. Garlic
- 1/2 cup Onions , diced
- 1/2 tsp. Lemon Zest
- 1 each Juice of Lemon
- 1/2 tsp. Red Peppers
- 1/3 cup Sherry Wine
- 2/3 cup Olive Oil
- 1/2 tsp. Kosher Salt
- 2 lbs. Skirt Steak , cut into 2 oz. portions

Directions:

1. Place all ingredients except for skirt steak in a food processor. Pulse to desired consistency.
2. Pour 8 oz. of chimmichurri over skirt steak, and cover refrigerated over night before use.

Smoked Tomato and Red Bean Salsa

Serves 1

Ingredients:

- 16 oz. vol. Tomatoes , smoked and diced , juices reserved
- 8 oz. vol. Red Beans , prepared
- 6 oz. vol. Sweet Onions , minced
- 2 Tbsp. Cilantro , fresh , chopped
- 3/4 tsp. Kosher Salt
- 1 1/2 Tbsp. Chipotle Tabasco
- 1 Tbsp. Lime Juice

Directions:

1. Fold ingredients together in mixing bowl.
2. Place in storage container.
3. Label, date and refrigerate.