



Recipes

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Drunken Shrimp & Scallop Salsa with Hot Tortilla Chips

Prep Time: 40 Minutes

Cooking Time: 20 Minutes

Serves 8

Ingredients:

24 oz. wt. Pre-cut Unfried Yellow Corn Tortilla Chips
(06941)

1 cup Tomatillos , diced

1/4 cup Granulated Sugar

12 oz. Corona

1/3 cup Fresh Lime Juice

8 oz. wt. 41/50 P&D Shrimp

8 oz. wt. Bay Scallops

3/4 tsp. Fresh Garlic , minced

1/4 cup Olive Oil

1 cup Cucumber , diced

3/4 cup Yellow Onion , diced

1 cup Red and Green Bell Pepper , diced

1/3 cup Fresh Cilantro , chopped

2 cups Tomatoes , diced

1/3 cup Jalapeno Pepper , seeded and minced

3/4 tsp. Kosher Salt

Directions:

1. Place yellow tortilla chips that have been brought to room temperature in 350-360 F.

2. Fry until crispy and bubbles subside in fryer. Remove from fryer and drain.

3. Season with salt to taste.

4. Heat tomatillos in sauce pot over medium heat. Cook 2 minutes.

5. Add Corona, lime juice and sugar. Stir to dissolve.

6. Simmer over medium heat and reduce by half. Lower heat and poach shrimp and scallops, Cook until seafood is opaque. Remove from heat and cool in corona lime sauce.

7. While shrimp and scallops are cooling, place remaining ingredients in a large blender.

8. Blend until finely chopped, similar to a gazpacho consistency.

9. Stir in corona lime poached shrimp and scallops.

10. Adjust seasonings if needed or add hot sauce for extra spice.