



## Recipes

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# Spicy Shrimp and Tortilla Ensalada Stack

Prep Time: 10 Minutes

Cooking Time: 30 Minutes

Serves 2

### Ingredients:

1 each 12" Heat Pressed Flour Tortilla (10430)  
1 Tbsp. All Purpose Flour  
1 Tbsp. Water  
12 oz. vol. Baby Field Greens  
3 oz. vol. Pink Grapefruit Segments  
3 oz. vol. Fresh Avocado , diced  
2 oz. vol. Red Onions , diced  
1 1/2 oz. vol. Goat Cheese , crumbled  
2 1/2 oz. wt. Blackened Shrimp  
2 oz. vol. Southwest Spiced Blood Orange Vinaigrette ,  
see related recipe

### Directions:

1. Whisk flour and water together to make food glue.  
Set aside.+
2. Place 12" Flour Tortilla on cutting board. Dock tortilla to prevent excess air pockets. Cut 1" off of left and right sides.
3. Cut remaining tortilla into 2 equal 3" strips.
4. Brush both sides of tortillas with olive oil. Brush ends of tortillas with food glue and wrap into a cylinder.
5. Place in popover pans or extra large muffin pans to secure shape and place in 350F convection oven for 15-25 minutes or until toasted throughout. Remove from oven and cool.
6. Toss mixed greens, grapefruit, avocado, onion and goat cheese together in mixing bowl. Toss salad with 1 oz. of dressing.
7. Stuff tortilla cylinder with salad, letting excess salad sit in center of the plate.
8. Garnish plate with blackened shrimp and remaining vinaigrette.
9. Serve immediately.



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### Spicy Blood Orange Vinaigrette

Serves 1

#### Ingredients:

1 Tbsp. + 1/2 Cup Olive Oil  
8 oz. vol. Yellow Onions , minced  
2 tsp. Fresh Garlic , minced  
2 Tbsp. Southwest Base (Custom Culinary #9890)  
1/2 cup Red Jalapeño Jam (ICC Foods)  
2 cups Blood Orange Juice\*

#### Directions:

1. Heat 1 Tbsp. of olive oil, onions and garlic in medium saucepot over medium high heat.
2. When onions begin to soften and caramelize add southwest base. Stir to dissolve into onions.
3. Add red jalapeno jam and blood orange juice.
4. Bring to a boil and reduce by half.
5. Add salt if needed.
6. Remove from heat and cool.
7. Place in blender beginning on low speed and slowly add in remaining olive oil, increasing speed to emulsify.
8. Add chipotle hot sauce for extra heat if desired.
9. Place in storage container or squeeze bottles.
10. Label, Date and Refrigerate.

\*If Blood Orange Juice is not available, substitute with tangerine juice.