



Recipes

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Mini Shrimp Salad Cups

Prep Time: 20 Minutes

Cooking Time: 4 Minutes

Serves 2

Ingredients:

1 each 10" Fry-Ready Tortilla (37183)
4 oz. vol. Iceberg Lettuce , cut in ribbons
1 oz. vol. Diced Tomatoes
1 oz. vol. Green Onions , thinly sliced
8 each 41/50 P&D White Shrimp
8 oz. vol. Evaporated Milk
1 cup All Purpose Flour
1 Tbsp. Blackening Seasoning
1/2 tsp. Kosher Salt
2 oz. vol. Chili Garlic Aioli , see related recipe
Lemon Wedges to garnish

Directions:

1. Cut stretch tortilla into 4" discs. Each tortilla should yield 4 discs.
2. Using a slotted 1 oz. ladle, place stretch tortilla discs in 360 deep fryer using ladle to shape tortillas into mini taco salad cups. You may also need to use tongs to help hold the shape.
3. Remove the mini taco salad cups from fryer and drain.
4. Place on half sheet pan and set aside.
5. Dip shrimp in evaporated milk and drain.
6. Toss flour, blackening seasoning and salt together in small mixing bowl.
7. Toss shrimp in seasoned flour to coat. Shake off excess flour from shrimp and place in fryer until crispy and shrimp are cooked through.
8. Remove from fryer and drain.
9. Toss shrimp in 1 oz. of chili garlic aioli.
10. Fill each taco salad cup with 1 oz. of lettuce, 2 tsp. of tomatoes and green onions and two pieces of shrimp.



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Chili Garlic Aioli

Serves 1

Ingredients:

1/2 cup Mayonnaise
1/4 cup Chili Garlic Sauce
2 tsp. Fresh Lemon Juice
1 Tbsp. Sweet Chili Sauce

Directions:

1. Whisk all ingredients together in mixing bowl.
2. Place in storage container.
3. Label, Date and Refrigerate.