



## Recipes

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## Salmon Almondine Soft Tacos

Prep Time: 15 Minutes

Cooking Time: 10 Minutes

Serves 2

### Ingredients:

- 3 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
- 8 oz. vol. \* Squash Ribbons
- 8 oz. vol. \* Zucchini Ribbons
- 1.5 oz. vol. Red Onions , shaved
- 1 1/2 oz. vol. Almonds Crust , see related recipe
- 5 oz. wt. Fresh Wild Salmon Filets
- 1 oz. vol. Almond Dijon Vinaigrette , see related recipe

### Directions:

1. Bring tortillas to room temperature.
2. Toss veggies together in mixing bowl and place in microwave safe bag. Hold refrigerated until ready for use.
3. Spread almond crust evenly over salmon filet and place crusted side down onto a seasoned flattop or medium size sauté pan over medium high heat.
4. Toast almond crust and turn over.
5. While salmon is cooking, heat tortillas on a grill and toast both sides. Place veggies in Microwave until heated throughout and evenly distribute into grill ready tortillas. Finish cooking salmon and place onto a cutting board.
6. Cut salmon into 3 equal portions and serve over squash and zucchini ribbon medley.
7. Drizzle with Almond Dijon vinaigrette to serve.
8. \* squash and zucchini ribbons were made on a turning slicer.



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### Almond Dijon Vinaigrette

Serves 1

**Ingredients:**

Yields: Approx. 5 portions

1/4 cup + 1 Tbsp. Almond Oil

1/2 cup Olive Oil

3 oz. vol. Course Grain Dijon Mustard

3 oz. vol. Dijon Mustard

Lemon Juice , juice of 1 lemon

1/4 tsp. Fresh Garlic , minced

1/4 tsp. Kosher Salt

**Directions:**

1. Place all ingredients together in food processor or robot coupe.
2. Blend for 2-3 minutes or until fully emulsified.
3. Adjust seasoning if needed.
4. Place in covered storage container.
5. Hold refrigerated until ready for use.

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### Almond Crust

Serves 1

**Ingredients:**

Yields: Approx. 5 portions

2 Tbsp. Whole Butter , softened

4 oz. vol. Smoked Almonds

1/2 tsp. Fresh Garlic , minced

1 tsp. Ground Horseradish

Salt and Black Pepper to taste

**Directions:**

1. Place all ingredients together in a food processor.
2. Pulse to combine until almonds are finely chopped.
3. Hold for almandine crusted salmon.

