



Recipes

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Mazina Tortilla Frites

Prep Time: 8 Minutes

Cooking Time: 5 Minutes

Serves 24

Ingredients:

- 1 package 8" Pressed Mazina™ Tortilla (08043)
- 24 oz. vol. Yellow Nacho Cheese Sauce , heated
- 6 oz. vol. Chorizo , cooked and crumbled
- 6 oz. vol. Green Onions , thinly sliced
- 24 each *5" Wood Paper Serving Cones
- 1 each *Plastic Flute Buffet Stand

Directions:

1. Bring mazina tortillas to room temperature.
2. Cut tortillas in half lengthwise. Cut into 1/4" strips.
3. Place tortilla strips into 350-360F fryer and fry until bubbles begin to subside.
4. Remove from fryer and dust mazina frites with cilantro lime sea salt.
5. Portion mazina tortilla frites and drizzle with nacho cheese sauce.
6. Garnish with crumbled chorizo and sliced green onions.
7. *Wood paper cones and plastic flute stand can be found online at www.jbprince.com



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Cilantro Lime Sea Salt

Serves 1

Ingredients:

- 2 Tbsp. (2 limes) Lime Zest
- 2 cups Fresh Cilantro , cleaned and loosely packed
- 1 3/4 cups Coarse Ground Sea Salt (Alessi)

Directions:

1. Place all ingredients together in a robot coupe or food processor.
2. Blend 2 minutes or until cilantro and lime zest are completely incorporated into sea salt.
3. Place in airtight storage container. Leave at room temperature.