



Recipes

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Seared Shrimp Romesco Planks

Prep Time: 45 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

- 1 each 10" Heat Pressed Flour Tortilla (10420)
- 2.5 oz. vol. Fontina Cheese , shredded
- 2.5 oz. vol. Parmesan Cheese , shaved
- 6 each P&D 26/30 Shrimp , seared or grilled
- 4 oz. vol. Romesco Sauce , see related recipe
- Fresh Parsley to garnish

Directions:

1. Heat tortilla and place on cutting board or work surface.
2. Sprinkle cheese evenly in center of tortilla. Bring left and right sides approximately 1" towards center and fold flat burrito style to close and place on parchment lined sheet pan.
3. Cover with plastic wrap and hold refrigerated until ready for use.
4. Toast quesadilla plank on a flattop, grill or panini seam side down until toasted on both sides. Remove from heat and set in the center of plate.
5. Top with seared Shrimp and Romesco sauce to serve. Garnish with fresh parsley if desired.





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Romesco Sauce

Serves 1

Ingredients:

- 16 oz. vol. Fresh Roma Tomatoes , diced
- 1 oz. vol. Fresh Garlic , minced
- 2 oz. vol. Yellow Onions , diced
- 6 oz. vol. Red Bell Peppers , diced
- 2.5 oz. vol. Olive Oil
- 3 oz. vol. Crushed Almonds
- 1 tsp. Crushed Red Pepper Flakes
- 4 oz. vol. Red Wine (Rioja)

Directions:

1. Preheat oven to 425.
2. Fold diced tomatoes, garlic, onions, bell peppers and olive oil together in a mixing bowl.
3. Vegetables should be well coated with olive oil. Pour coated vegetables onto half sheet pan and season to taste with salt and pepper.
4. Roast vegetables approximately 30-45 minutes or until lightly charred on edges. Remove from oven and set aside.
5. Toast almonds in a medium size sauté pan over medium heat. Add crushed red pepper flakes and roasted vegetables. Stir to combine. Increase heat to medium high and deglaze pan with red wine. Continue cooking until most of liquid is absorbed.
6. Serve immediately.