



Recipes

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Chimichurri Salmon Salad with Tortilla Strips

Serves 4

Ingredients:

Chimichurri (see Related Recipe)

1 oz. Salmon Filet , boned and skinned

1 cup Pepitas (Raw Pumpkin Seeds)

1 cup Queso Fresco , crumbled

2 cups Mission® Pre-Fried White Round Tortilla Chips
(08620)

1/3 cup Yellow Bell Pepper , cut into julienne

1/3 cup Red Bell Pepper , cut into julienne

1/2 cup Jicama , cut into julienne

1/4 cup Red Onion , sliced

1 cup Avocado , peeled and chopped

5 oz. Mixed Greens

Directions:

1. Place salmon in a non-aluminum bowl. Brush two Tbsp. of chimichurri onto salmon. Place in refrigerator for no longer than one hour.

2. Place pepitas in a toaster oven or skillet over medium-high heat. Allow pepitas to toast until puffed and lightly browned. Set aside.

3. Cut salmon diagonally and place in broiler on a baking sheet. Broil until firm and no longer raw in the center. Toss the remaining chimichurri and salad ingredients in a large serving bowl. Top with salmon and serve immediately.





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Chimichurri

Serves 1

Ingredients:

2 Tbsp. Olive Oil
1/4 cup Red Wine Vinegar
1/3 cup Shallot , chopped
3 Tbsp. Cilantro Leaves, finely chopped
3 Tbsp. Parsley , finely chopped
1 clove Garlic
1/4 tsp. Red Pepper Flakes
1/4 tsp. Black Pepper
1 tsp. Rosemary , chopped
1/4 tsp. Salt

Directions:

1. Whisk together the olive oil and red wine vinegar together in a bowl. Add remaining ingredients and stir. Cover and allow flavor to develop for 3 hours.