



Recipes

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Grilled Asparagus Tacos with Shallot Vinaigrette

Serves 6

Ingredients:

6 Mission® 6" White Corn Tortillas (10600)
2 lbs. Asparagus
Olive Oil
Shallot Vinaigrette (see Related Recipe)
1 cup Feta Cheese

Directions:

1. Bring a large pot of water to a boil. Trim one half inch off the asparagus stems and peel the lower part. Blanch asparagus in boiling water for two minutes. Remove and plunge into a bowl of ice water to cool. Place on platter.
2. Preheat grill. Brush the asparagus with olive oil and place on grill. Cook 1-2 minutes each side, or until brown grill marks appear. Cut asparagus in half.
3. Heat tortillas according to package instruction or on lightly oiled grill. Place asparagus on tortillas, followed by 1-2 tsp. Shallot Vinaigrette and feta cheese. Serve.

Shallot Vinaigrette

Serves 1

Ingredients:

2 Shallots , peeled and diced
2 Tbsp. Sherry Vinegar
2 Tbsp. Balsamic Vinegar
1/3 cup Olive Oil
1/4 tsp. Salt
1/4 tsp. Pepper

Directions:

1. Place shallots and vinegars in a small bowl and mix. Slowly whisk in the oil. Season with salt and pepper.