



Recipes

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Seafood Empanadas

Prep Time: 60 Minutes

Cooking Time: 3 Minutes

Serves 42

Ingredients:

28 each 6" Pressed Mazina™ Tortillas (08042)
5 oz. wt. 41/50 ct. P&D Shrimp
4 oz. wt. Lump Crab
5 oz. wt. Bay Scallops
2 oz. vol. Tomatoes , seeded and small dice
1 oz. vol. Cilantro , chopped
4 oz. vol. White Onions , small diced
1 oz. vol. Jalapenos , seeds removed and minced
2 oz. vol. Red Bell Peppers , small diced
4 oz. vol. Aztec Cheese Medley (Sartori Foods)
1/4 tsp. Kosher Salt
Egg Wash , to brush
Fresh Pico de Gallo , to garnish
Avocado Puree , to garnish , see related recipe

Directions:

1. Steam shrimp and scallops and cool completely.
2. Fold shrimp, crab, scallops, tomatoes, cilantro, onions, jalapenos, peppers, cheese medley and salt together in a mixing bowl.
3. Cut Mazina® tortillas into half moons and steam in batches for approximately 20 seconds to soften. Remove tortillas from steamer and place on worksurface.
4. Working quickly, brush egg wash around edges of tortillas.
5. Scoop 1 oz. of seafood filling and place in center of each ½ tortilla moon.
6. Fold top of each tortilla over to close and seal all edges. Crimp edges with a fork and place on a parchment lined sheet pan.
7. Place in 350-360 fryer for approximately 2 minutes or until heated throughout.
8. Remove from fryer and drain.
9. Place on plate and serve with avocado puree and fresh Pico.



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Avocado Puree

Serves 1

Ingredients:

1 each Avocado
1 Tbsp. Hot Sauce
1.5 oz. vol. Sour Cream
3 oz. vol. Lime Juice
1.5 oz. vol. Cilantro , chopped
1 tsp. Kosher Salt

Directions:

1. Place all ingredients together in a food processor and blend until smooth.
2. Place in a storage container.
3. Label, Date and Refrigerate.