



## Recipes

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### Crispy Fish Flautas

Prep Time: 30 Minutes

Cooking Time: 2 Minutes

Serves 2

#### Ingredients:

2 each 8" Pressed Mazina™ Tortillas (08043)

Egg Wash , to brush

Vegetable Oil , to brush

1 tsp. Lime Pepper Seasoning (Durkee)

2.5 oz. wt. Fresh Mahi-Mahi Fillets

2 oz. vol. Pickled Slaw (see related recipe)

1.5 oz. Aji Amarillo Sauce (see related recipe)

#### Directions:

1. Spritz mahi fillets with vegetable oil. Dust with lime pepper seasoning and grill to medium doneness.

Remove from grill and set aside.

2. Steam mazina tortilla and brush outside edges with egg wash.

3. Place 1 ¼ oz. grilled mahi in a single strip in the center of each tortilla. Fill each with 2 oz. of pickled slaw and tightly roll to close, leaving open ended. Secure sealed edges with toothpicks if necessary.

4. Place in 350 fryer for approximately 1-2 minutes or until golden brown and center is hot.

5. Remove from fryer and drain.

6. Serve on romaine lettuce leaves and top with Aji Amarillo sauce.

7. \*NOTE: Yellow Chili Peppers can be found at Hispanic Markets. If unavailable then substitute with jalapenos or roasted orange and yellow peppers with jalapenos for color.



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### Pickled Slaw

Serves 1

#### Ingredients:

2 oz. vol. Fresh Lime Juice  
2 oz. vol. Fresh Lemon Juice  
2 oz. vol. Granulated Sugar  
2 oz. Water  
2 each Garlic Cloves  
1.5 tsp. Jalapenos , minced  
1/4 tsp. Kosher Salt  
12 oz. vol. Shredded Green Cabbage  
4 oz. vol. Red Onions , shaved  
10 oz. vol. Shredded Carrots  
2 tsp. Fresh Cilantro , chopped

#### Directions:

1. Place lemon juice, lime juice, sugar and water in a saucepot over medium heat. Bring to a simmer. Add garlic cloves, jalapenos and salt. Reduce by half. Remove from heat.
  2. Strain jalapenos and garlic from brine and cool completely.
  3. Place shredded cabbage, onions, carrots and cilantro in a mixing bowl.
  4. Fold in pickle brine and let vegetables marinate at least 1 hour to allow flavors to develop.
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### Aji Amarillo Sauce

Serves 1

#### Ingredients:

12 oz. vol. Yellow Chili Peppers , drained and seeded  
2 oz. vol. Citron Oil (Roland)  
1 oz. vol. Granulated Sugar  
2 oz. vol. Lemon Juice

#### Directions:

1. Place all ingredients into a blender and blend until smooth and emulsified.
2. Season to taste with salt.
3. Strain sauce in a fine mesh sieve.
4. Place in a storage container.
5. Label, Date and Refrigerate.