



Recipes

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Wild Mushroom Tostadas

Prep Time: 10 Minutes

Cooking Time: 2 Minutes

Serves 12

Ingredients:

- 24 each 6" Yellow Corn Tortillas (06942)
- Mushroom Duxelle , see related recipe
- 4 3/4 oz. Arugula , rinsed and patted dry
- 4 3/4 oz. Baby Spinach , rinsed and patted dry
- Sherry Vinaigrette , see related recipe
- 12 oz. Smoked Ham , cut in 2" batons and sautéed
- 7 1/2 oz. Crumbled Queso Fresco

Directions:

1. Pre-heat fryer to 350°F and deep fry tortillas for 30-45 seconds or until bubbling stops. Remove and drain on paper towels or wire rack.
2. For 1 plate; Spread 2 oz. (#20 scoop) of the mushroom mixture evenly over the tostada, toss 0.4 ounce of spinach/arugula with 2 teaspoon of sherry vinaigrette and mound salad on top of mushroom mixture. Next layer 0.5 ounces of sautéed ham and 0.3 ounces of crumbled queso fresco. Repeat for second tortilla, serve two tostadas per order.



Mushroom Duxelle

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/8 lb. Portobello Mushrooms , stemmed and rough chopped

4/5 oz. Shitake Mushrooms , stemmed and rough chopped

1/8 lb. Crimini Mushrooms , rough chopped

1/6 oz. Shallots , minced

1/6 oz. Fresh Garlic , minced

1/6 oz. Unsalted Butter

1/4 tsp. Fresh Thyme , picked

Salt and Pepper to taste

Directions:

1. Add mushrooms, shallots and garlic to a food processor and pulse to break the mushrooms down into very small pieces. Do this in batches.

2. Place a large non-stick skillet over medium-high heat and melt butter. Add mushroom mixture and cook for 10 minutes or almost dry. Add thyme and season with salt and pepper, cool completely.

Sherry Vinaigrette

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 oz. Shallots , minced

1/8 oz. Dijon Mustard

1/8 oz. Honey

Salt and Pepper to taste

1/6 fl. oz. Olive Oil

Directions:

1. Combine shallots, mustard, honey, sherry vinegar, salt and pepper into a mixing bowl and whisk to combine. Slowly whisk in olive oil until emulsified. Reserve for assembly.