



Recipes

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Summer Succotash Crunchy Tacos

Prep Time: 20 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

12 oz. Pre-Shucked Edamame , blanched and chilled
24 oz. Canned Black Beans , drained and rinsed
12 oz. Heirloom Tomatoes , chopped
24 oz. Fresh Yellow Corn on the Cob , grilled and kernels removed
12 oz. Roasted Red Bell Peppers , chopped
Tarragon-Lemon Vinaigrette , see related recipe
Salt and Pepper to taste
24 each 7" Yellow Corn Taco Shells (10112)
7 1/4 oz. Cooked Peppered Bacon , chopped
7 1/4 oz. Goat Cheese , crumbled

Directions:

1. Combine edamame, black beans, tomatoes, corn and roasted peppers in a mixing bowl, toss with tarragon-lemon vinaigrette. Season with salt and pepper, reserve chilled for assembly.
2. For one order; spoon 3.5 ounces of vegetable mixture into 2 Mission® Taco Shells and garnish with 0.3 ounce chopped bacon and 0.3 ounce goat cheese. Serve with a small mixed green salad. Repeat for remaining taco shells





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Tarragon-Lemon Vinaigrette

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 oz. Shallots , minced
1/8 oz. Whole Grain Mustard
1/8 oz. Honey
1/8 each Fresh Lemon , squeezed
1/8 each Fresh Lemon Zest
1/8 fl. oz. White Balsamic Vinegar
1/8 tsp. Salt
1/8 tsp. White Pepper
1/3 fl. oz. Extra Virgin Olive Oil
1/4 tsp. Fresh Tarragon , minced
1/4 tsp. Fresh Chives , minced

Directions:

1. Add shallots, mustard, honey, lemon juice and zest, vinegar, salt and pepper to a mixing bowl, whisk to combine. Drizzle olive oil slowly into the mixture while whisking until all the oil is incorporated. Add minced herbs and whisk again, reserve for assembly.