



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





Recipes

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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.