



Recipes

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Chipotle Shrimp Street Tacos

Prep Time: 15 Minutes

Cooking Time: 8 Minutes

Serves 12

Ingredients:

36 each 4.5" Heat Pressed Flour Tortillas (28671)

Smoky Chipotle Butter , see related recipe

1 each Fresh Pineapple , peeled , cored and cut into
1/4" thick slices

Non-stick Cooking Spray , as needed

72 each Shrimp , large , peeled and deveined

Salt and Pepper to taste

2 1/4 cups Finely shredded Red Cabbage

Cilantro Leaves , hand picked , as needed

Directions:

1. Preheat deep fryer to 350°F and an open flame grill to medium-high heat.

2. To make fried mini taco shells, submerge a flour tortilla into deep fryer for 45 seconds to 1 minute using a long metal spatula held at center of tortilla to set shape. Remove when golden brown and drain. Hold warm and repeat.

3. To make grilled pineapple, coat slices with non-stick cooking spray on both sides and grill for 1 minute per side or until grill marked. Cut into bite-sized pieces and reserve.

4. To make 3 Chipotle Shrimp & Pineapple Tacos: In large non-stick sauté pan, heat 2 tablespoons smoky chipotle butter over medium heat, season 6 shrimp as desired with salt and pepper, and sauté 2 to 3 minutes per side or until cooked through. Next place 1 tablespoon cabbage in each of 3 warm fried taco shells. Top each with 2 pieces warm chipotle shrimp, 2 to 3 pieces grilled pineapple and fresh picked cilantro leaves as desired. Serve warm.



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Smoky Chipotle Butter

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1/2 tsp. Oil
- 1/8 cup chopped Garlic
- 1/8 cup chopped Shallot
- 1 oz. Butter , unsalted , room temperature
- 1/3 each Canned Chipotle Chiles in adobo sauce
- 1/6 each Lime , juiced

Directions:

1. Heat oil in sauté pan over medium-high heat, add garlic and shallot and sauté until translucent. Transfer mixture to in a food processor, add butter, chipotle chiles and lime juice and pulse until well combined; reserve refrigerated.