



## Recipes

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### Fish & Garlic-Parm Chips Cone

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

#### Ingredients:

12 each 12" Tomato Basil Wraps (10250)

Egg Wash , as needed

24 each Beer Battered Cod Filets , 2.0 oz. fried

60 oz. French Fries , skin on , fried

2 1/4 cups Garlic Parmesan Olive Oil , see related recipe

3 cups Creamy Lemon Aioli , see related recipe

#### Directions:

1. Pre-heat convection oven to 325°F.

2. To build plate: Heat each tortilla in oven for 4-6 minutes, or until warm. Remove and form into cone shape using a pint or beer glass. Toss 5.0 ounces of fried French fries in 3 tablespoons of garlic Parmesan olive oil. Place inside cone tortilla with two cod filets, and 1/4 cup lemon aioli.

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### Garlic Parmesan Olive Oil

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

#### Ingredients:

1/4 tsp. Garlic , minced

1/8 cup Olive Oil

1/8 cup Parmesan , fine grated

1/2 tsp. Parsley , minced

Salt and Pepper to taste

#### Directions:

1. In a medium bowl, whisk together ingredients. Reserve.

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### Creamy Lemon Aioli

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

#### Ingredients:

1/8 cup Mayonnaise

1/8 cup Olive Oil

1/8 cup Lemon Juice

3/8 tsp. Capers

1/8 cup Parsley , loosely packed

3/8 tsp. Garlic , minced

Salt and Pepper to taste

1/6 cup Mayonnaise

#### Directions:

1. In a food processor, pulse together 1 cup of mayo, olive oil, lemon juice, capers, parsley and garlic until smooth.
2. Remove and fold together with remaining 2 cups of mayo. Salt and pepper to taste. Reserve refrigerated.