



Fried Green Tomato Taco

Prep Time: 10 Minutes

Cooking Time: 3 Minutes

Serves 12

Ingredients:

24 each 5" White Corn Taco Shells (10105)
9 each Green Tomatoes , cut into 4 slices & halved
Cajun Seasoning , as needed
Egg Wash as , needed
Panko Bread Crumbs , as needed
6 oz. Baby Spring Greens
12 oz. Pico de Gallo Salsa , see related recipe
1 1/2 cups Goat Cheese Chive Dressing , see related recipe

Directions:

1. Pre-heat deep fryer to 350°F.
 2. Following the same manner of standard breading procedure, dredge each tomato piece in Cajun seasoning, egg wash, and then panko bread crumbs. Reserve refrigerated.
 3. To assemble each plate: Deep fry 6 tomato pieces for 2-3 minutes, or until golden brown and cooked through. In each of the two tacos, layer the following: 0.25 oz. baby greens, 3 fried tomato pieces, 0.50 oz. pico de gallo, and 1 tbsp. goat cheese chive dressing. Serve.
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Recipes

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Pico de Gallo Salsa

Prep Time: 10 Minutes

Serves 1

Ingredients:

- 8 each Roma Tomatoes , seeded and diced
- 1 cup Onion , diced
- 2 each Jalapeno Peppers , seeded and minced
- 1/2 cup Cilantro , coarsely chopped
- 3 Tbsp. Lime Juice

Directions:

1. In a medium mixing bowl, combine all ingredients and reserve refrigerated.

Goat Cheese Chive Dressing

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 1/4 oz. Goat Cheese
- 1/8 cup Sour Cream
- 1/8 cup Milk
- 1/8 oz. Chives
- Salt and Pepper , as needed

Directions:

1. In a food processor, combine all ingredients, pulse until smooth. Reserve refrigerated.

