



Recipes

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Blackened Shrimp PO Boy Sliders

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

12 each 6" Heat Pressed Flour Tortillas (10400)
1 Tbsp. Vegetable Oil
12 each Shrimp , 8-12 count , peeled and deveined
Blackening Seasoning , as needed
6.0 oz. Queso Fresco , crumbled
1.2 oz. Baby Arugula
Guacamole Spread , see related recipe
Remoulade , see related recipe

Directions:

1. In a medium sized skillet, over medium heat, add oil. Toss shrimp in blackening seasoning (season according to taste preference). Sauté shrimp for 5-7 minutes, or until cooked through.
2. To serve: In a warmed tortilla laid flat, spread top half with 1.5 oz. guacamole and 0.5 oz. queso fresco crumbles. Fold up bottom half to form a half moon shape. Toss 0.1 oz. baby arugula with 1-2 tsp. remoulade, layer on right half of tortilla, place one (1) blackened shrimp and fold up left half to form a triangle shape. Prick with skewer or toothpick to hold. Serve.



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Remoulade

Prep Time: 10 Minutes

Serves 1

Ingredients:

1/4 tsp. Lemon Juice , fresh
3/4 tsp. Vegetable Oil
1/8 cup Onion , white , chopped
1/8 cup Green Onion , chopped
1/4 tsp. Celery , chopped
1/8 tsp. Garlic , chopped
1/8 tsp. Ginger Root , grated
1/5 tsp. Creole Mustard
1/5 tsp. Yellow Mustard
1/5 tsp. Ketchup
1/5 tsp. Parsley Leaves , chopped
1/8 tsp. Capers
1/8 tsp. Cayanne Pepper
1/8 tsp. Smoked Paprika
Salt and Pepper to taste

Directions:

1. In a food processor, combine all ingredients and process for 30-45 seconds, or until smooth. Reserve refrigerated.





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Guacamole Spread

Prep Time: 10 Minutes

Serves 1

Ingredients:

1/6 each Avocado , large , peeled and seeded

3/4 tsp. Lemon Juice

1/8 tsp. Cilantro , minced

Salt and Pepper to taste

Directions:

1. In a medium mixing bowl, mash avocados. Fold in remaining ingredients. Reserve refrigerated.