



## Recipes

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## Pumpkin Tacos with Maui Strawberry Salsa

Serves 6

### Ingredients:

6 Mission® 8" Stretched Style Flour Tortillas (10310)  
Pumpkin Taco Filling (see Related Recipe)  
Oil , for frying  
Powdered Sugar  
Maui Strawberry Salsa (see Related Recipe)

### Directions:

1. Prepare Maui Strawberry Salsa. Cover and refrigerate.
2. Heat a heavy saucepan and fill halfway with canola or vegetable oil. Fry the Mission® flour tortillas in taco shapes. Drain on paper towels and sprinkle generously with powdered sugar.
3. Pipe Pumpkin Taco Filling into fried, sugared tortillas. Top with sweetened whipped cream and a mint sprig. Serve with Maui Strawberry Salsa.

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## Maui Strawberry Salsa

Serves 1

### Ingredients:

12 medium Strawberries , hulled and diced  
1/2 Pineapple , peeled, cored and diced  
2 Tbsp. chopped, fresh Mint Leaves  
2 Tbsp. Sugar  
Sweetened Whipped Cream to garnish  
1 sprig Fresh Mint to garnish

### Directions:

1. Mix Salsa ingredients together, cover and refrigerate.
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### Pumpkin Taco Filling

Serves 1

#### Ingredients:

7 oz. Cream Cheese , softened  
6 Tbsp. Sugar  
1 Tbsp. Cornstarch  
1/2 tsp. Ground Cinnamon  
1/2 tsp. Ground Ginger  
1/2 cup Solid-Pack Pumpkin  
2 Extra-large Eggs  
1 Tbsp. Whipped Cream  
1 pinch Ground Clove  
1 pinch Ground Nutmeg

#### Directions:

1. Preheat oven to 350° F.
2. Using an electric mixer, beat cream cheese, sugar, cornstarch, cinnamon, ginger, cloves and nutmeg until blended.
3. Add pumpkin, eggs and cream, blend until smooth. Transfer to a 9" round pie dish. Bake just until set, about 20 minutes. Cool.
4. Place mixture in a pastry bag fitted with a large star tip. Refrigerate.