



Recipes

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Causa Limena Nachos

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 12

Ingredients:

- 12 each 6" Pressed Mazina™ Tortillas (08042)
- 3 1/2 lbs. Purple Potatoes , peeled , boiled
- 1/4 cup Heavy Cream
- 1/4 cup Butter
- 3/4 cup Lemon Juice , fresh
- 48 each Shrimp , grilled , peeled , deveined , chilled , cut into 3rds
- 1 lb. Avocado , cut into 1/3" squares
- Creamy Orange Vinaigrette , see related recipe

Directions:

1. Pre-heat oven to 350°F.
2. In a large bowl, combine potatoes, cream, butter and lemon juice. Mix well to combine. Place into a 2" ½ hotel pan, smooth out, and cover. Reserve chilled.
3. Cut each tortilla into four wedges and place on a rack over a parchment lined sheet tray. Bake for 5-8 minutes or until crispy. Reserve.
4. To plate: place four crispy tortillas on a plate. Place a 0.8 oz (1" round) of purple potatoes on each chip. Top with 3 pieces of shrimp, 3 pieces of avocado, and ½ tbsp. Creamy Orange Vinaigrette. Serve.



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Creamy Orange Vinaigrette

Prep Time: 10 Minutes

Serves 1

Ingredients:

1/2 cup Orange Juice

1/4 cup White Balsamic Vinegar

1 each Garlic Clove

1/2 cup Greek Yogurt

1 Tbsp. Dijon Mustard

1 Tbsp. Honey

1/2 cup Olive Oil

Salt and Pepper to taste

Directions:

1. In a blender, combine all ingredients, except oil.

Blend well to mix. With blender running, stream in oil until thickened. Reserve chilled.