



Recipes

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Scallop Quinotto Wrap

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

12 each 8" Whole Wheat Tortillas (10411)

24 oz. White Quinoa , cooked , warm

24 oz. Red Quinoa , cooked , warm

Huancaina Sauce , see related recipe

36 oz. Bay Scallops , sautéed

12 oz. Tomatoes , diced

Directions:

1. In a large sauce pan combine quinoas, Huancaina sauce and bay scallops. Reserve warm.

2. To Serve: on each tortilla, place 9 oz. of quinoa mixture and 1 oz. tomatoes. Fold one end of the tortilla towards middle and roll like a burrito, leaving one end open. Serve.



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Huancaína Sauce

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/8 each Red Onion , small , cubed

1/8 each Garlic Clove , peeled , smashed

1/2 fl. oz. Whipping Cream

1/8 cup Aji Amarillo Paste

3/4 oz. Parmesan Cheese , shaved

3/8 fl. oz. Lime Juice , fresh

3/8 each Egg Yolk , hard boiled

1/2 fl. oz. Evaporated Milk

1/8 tsp. Cumin , ground

1/8 tsp. Kosher Salt

1/8 tsp. Black Pepper

5/8 each Saltine Cracker

Vegetable Oil , as needed

Directions:

1. In a small sauté pan over medium heat, roast onion and garlic. Place in blender with remaining ingredients, except vegetable oil. While pureeing mixture, stream in vegetable oil until desired consistency is reached (semi-thick sauce).