



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Cocktel de Mariscos Nachos Bowl

Prep Time: 30 Minutes

Serves 12

Ingredients:

36 oz. Pre-cut Unfried White Corn Tortilla Chips (10861)
Lime Juice , as needed
Kosher Salt , as needed
24 oz. Shrimp , coked , chopped
6 oz. Clams , raw
6 cups Cocktel Sauce , see related recipe
3 oz. Onions , red , diced
6 oz. Avocado , diced
3 each Limes , fresh , cut into quarters

Directions:

1. Combine 2 oz. shrimp and ½ oz. clams in bowl and refrigerate for at least 1 hour.
 2. Fry tortillas at 350°F until crisp. Immediately season with salt and lime juice. Set aside.
 3. To serve: create a well of chips and place the seafood mixture in the middle. Spoon ½ cup of Cocktel sauce over the chips and top with onion, avocado, and a squeeze of fresh lime.
-



Recipes

MISSIONFOODSERVICE.COM

Cocktel Sauce

Prep Time: 5 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

96 oz. Tomatoes , fire roasted
8 each Jalapeño , fresh , whole
4 oz. Hot Sauce
12 oz. Lime Juice , fresh
3 Tbsp. Worcestershire Sauce
5 1/2 Tbsp. Garlic Paste
4 oz. Cilantro , minced

Directions:

1. Char the jalapenos over an open flame. Once cooled, remove seeds and stems.
2. Add all ingredients to a food processor and blend until almost smooth. Reserve refrigerated.