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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.



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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.