



## Recipes

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## Cumin Seared Scallop Tacos

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 12

### Ingredients:

24 each 6" Heat Pressed Flour Tortillas (10400)  
3 lbs. Bay Scallops , fresh  
Sea Salt , as needed  
Cumin , ground, as needed  
Olive Oil , as needed  
12 oz. Mexican Pickled Red Cabbage , see related recipe  
1 1/2 cups Chipotle-Citrus Sauce , see related recipe  
Cilantro , flash fried, as needed

### Directions:

1. Season scallops with sea salt and cumin to evenly coat. Over high heat, in a sauté pan, sear scallops in olive oil until cooked through, about 1 minute. Drain onto paper towels.
2. To serve: Place 2 oz. scallops, 1/2 oz. pickled cabbage, and 1 tbsp. chipotle-citrus sauce on a tortilla. Garnish with flash fried cilantro and serve.

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## Chipotle Citrus Sauce

Prep Time: 5 Minutes

Serves 1

### Ingredients:

1 1/4 cups Mayonnaise  
3 Tbsp. Onion  
2 Tbsp. Cilantro , chopped  
2 cloves Garlic , peeled  
4 each Chipotle in Adobo  
1 Tbsp. Orange Juice , fresh  
1 Tbsp. Lime Juice , fresh

### Directions:

1. Combine all ingredients in a food processor and blend until smooth. Reserve refrigerated.

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## Mexican Pickled Red Cabbage

Prep Time: 5 Minutes

Cooking Time: 40 Minutes

Serves 1

### Ingredients:

1 1/2 cups Apple Cider Vinegar

1/2 cup Water

1/2 tsp. Oregano , dried

1/2 tsp. Red Pepper Flakes

1/2 Tbsp. Salt

1 Tbsp. Brown Sugar

12 oz. Red Cabbage , shaved thinly on a mandolin

### Directions:

1. Over medium-high heat, in a sauce pan, combine all ingredients, except cabbage. Whisk until the liquid comes to a boil.
2. Place the cabbage in a heatproof container and pour over the pickling liquid. Allow to stand for at least 30 minutes before using. Reserve refrigerated.