



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.

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.