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Seafood Tamales with Roasted Poblano Cream Sauce

Prep Time: 45 Minutes

Cooking Time: 50 Minutes

Serves 12

Ingredients:

- 24 each 4.5" White Corn Tortillas (20123)
- 8 oz. Poblano Pepper, roasted, peeled, seeded, diced
- 12 oz. Monterey Jack Cheese, shredded
- 24 oz. Shrimp , raw, chopped
- 24 oz. Crab Meat , shredded, cooked or raw
- 2 tsp. Thyme , dried
- 1 tsp. Black Pepper
- 24 each Corn Husks , dried, reconstituted
- 3 cups Roasted Poblano Sauce, see related recipe
- 1 1/2 cups Pico de Gallo , prepared

Directions:

1. Combine roasted pepper, cheese, shrimp, crab, thyme, and black pepper together in a bowl. Reserve refrigerated.
2. To assemble, fill each tortilla with about 2 ¾ oz. of the seafood filling, and wrap tightly, folding in one end like a burrito. Wrap the tortillas in corn husks, folding under the excess corn husk, and securing with kitchen string.
3. Place the tamales in a deep steamer and steam for 50-60 minutes or until mixture has cooked through and tortilla has firmed up.
4. To serve: Unwrap two of the tamales and top with 2 oz. roasted poblano sauce and 2 tbsp. pico de gallo. Optionally, place steamed corn husks under a broiler until lightly charred and serve tamales over top.



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Roasted Poblano Sauce

Prep Time: 15 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

3 Tbsp. Butter

1/3 cup Onion , diced

3 cloves Garlic , minced

3 Tbsp. Flour

3 cups Heavy Cream

6 oz. Poblano Pepper . roasted , peeled , seeded

Sea Salt , to taste

Directions:

1. Over medium heat, melt butter in a saucepan. Sauté onion and garlic until soft and fragrant, about 4-5 minutes. Whisk in flour to form a roux. Add heavy cream 1 cup at a time, whisking constantly, until a thick sauce forms and begins to simmer.
2. Transfer mixture to a food processor with roasted pepper. Puree until smooth and season to taste with salt. Reserve warm for service.