



Recipes

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Tilapia Tostada with Salsa Veracruz and Caper Aioli

Prep Time: 45 Minutes

Cooking Time: 2 Minutes

Serves 12

Ingredients:

12 each 10" Heat Pressed Flour Tortillas (10420)
15 oz. Onion , 1/4" sliced, charred in a dry pan
10 cloves Garlic , roasted with skin on in a dry pan, peeled
2.3 lbs. Tomatoes , roasted in oven until soft
7 1/2 oz. Jalapeño , stemmed, seeded, roasted in a dry pan
5 oz. Green Olives
5 1/2 oz. Capers
2 1/2 tsp. Mexican Oregano , toasted, ground
3 cups Mayonnaise
1.9 lbs. Tilapia filets, pan seared, cut into chunks

Directions:

1. For the Salsa Veracruz, in a food processor, combine onion, garlic, tomato, jalapeno, green olives, 2 1/2 oz. capers, and oregano and pulse until a chunky salsa forms.
2. For the Caper Aioli, in a food processor, combine mayonnaise with 3 oz. capers and blend until smooth.
3. Pre-heat fryer to 350°F. To assemble one tostada, fry one tortilla until crisp and allow to dry, about 2 minutes. Spread 1/2 cup of the salsa over the tostada, top with 6 oz. of tilapia, and drizzle with 2 oz. of the caper aioli. Slice into portions and serve.