



Recipes

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Cajun Crawfish Enchiladas

Prep Time: 35 Minutes

Cooking Time: 35 Minutes

Serves 12

Ingredients:

12 each 5.5" Super Soft White Corn Tortillas (39257)

1 qt. Cajun Cream Sauce , see related recipe

1 1/2 lbs. Dirty Rice and Beans , see related recipe

1 1/2 lbs. Pepper Jack Cheese , shredded

Directions:

1. To assemble enchiladas, submerge each tortilla in Cajun Cream Sauce, and fill with 2 oz. of Dirty Rice and Beans and roll to close.

2. Top each enchilada with 2 oz. of pepper jack cheese and bake at 350°F until cheese is bubbly.



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Cajun Cream Sauce

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

1 Tbsp. Unsalted Butter
2 oz. Celery , small dice
2 oz. Bell Peppers , small dice
4 oz. Onion , small dice
1 Tbsp. Garlic , peeled minced
3/4 cup Dark Beer
2 cups Heavy Cream
1 Tbsp. Worcestershire Sauce
2 tsp. Cajun Seasoning
2 tsp. Hot Sauce
1 Tbsp. Dijon Mustard
1/2 tsp. Kosher Salt
1/4 tsp. White Pepper

Directions:

1. In a sauce pot, melt butter and sweat celery, pepper, onion and garlic until fragrant and semi-translucent.
2. De-glaze pan with dark beer and reduce the liquid by half.
3. Add remaining ingredients and bring to a soft simmer.
4. Simmer for 10 min. and pull from heat. Hold hot for service.



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Dirty Rice and Bean

Prep Time: 15 Minutes

Cooking Time: 8 Minutes

Serves 1

Ingredients:

- 1 Tbsp. Unsalted Butter
- 1 1/2 oz. Onion , small dice
- 1/4 oz. Garlic , peeled, minced
- 3/4 oz. Bell Pepper , small dice
- 5 1/4 oz. Brown Rice , prepared
- 5 1/4 oz. Red Beans , prepared
- 3/4 oz. Corn Kernels
- 1/4 cup Chicken Stock
- 5 1/4 oz. Andouille Sausage , cooked, sliced
- 5 1/4 oz. Crawfish , cooked
- 1 tsp. Cajun Seasoning , prepared

Directions:

1. In a large skillet on medium heat, melt butter and add onion, garlic, and bell pepper cooking until fragrant and semi-translucent.
2. Fold in remaining ingredients stirring often heating mixture through. Hold hot for service.