



Recipes

MISSIONFOODSERVICE.COM

Charred Tomatillo Lime Crema

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

1 each Tomatillo , quartered, charred

1/2 cup Meixcan crema

2 each Garlic clove

1 each Lime Zest

1 Tbsp. Lime Juice

As needed Kosher Salt

1/4 cup Fresh Cilantro , chopped

1 Tbsp. Powdered Sugar

Directions:

1. Quarter tomatillo and place under a broiler until it slightly takes on a char.
2. Combine all ingredients into a blender and blitz until uniform.
3. Taste and adjust seasoning if needed
4. Reserve refrigerated until use.