



Recipes

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Bay Scallop & Tomatillo Ceviche Tostada

Cooking Time: 45 Minutes

Serves 12

Ingredients:

12 each 6" Yellow Corn Tortillas (10503)

As needed Kosher Salt

1 1/2 cups Guacamole

3 cups Bay Scallop and Tomatillo Ceviche, see related recipe

1 1/2 cups Chorizo Vinaigrette, see related recipe

3/4 cup Roasted Corn

As needed Seasonal microgreens

Directions:

1. Fry Yellow Corn Tortilla at 350°F until crispy, season with salt if desired and let cool.
2. To prepare one tostada, spread the fried tortilla base with 2 tbsp. of guacamole.
3. Top with ¼ cup of the Bay Scallop and Tomatillo Ceviche, 1 tbsp. of the Chorizo Vinaigrette, and 1 tbsp. of the roasted corn.
4. Garnish with microgreens as desired and serve.





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Bay Scallop and Tomatillo Ceviche

Prep Time: 30 Minutes

Cooking Time: 45 Minutes

Serves 1

Ingredients:

1/8 cup Tomatillo , husked, washed, quartered
1/6 cup Fresh bay Scallops
1/8 tsp. Garlic , minced
1/8 cup Lime Juice
1/8 cup Tri-colored Bell Pepper , brunoise
1/8 each Serrano peppers, washed, trimmed, thin sliced
1/8 cup Fresh Cilantro , chopped
1/8 cup Fresh Pineapple , brunoise
1/8 cup Seedless Cucumber , brunoise
1/8 tsp. Granulated Sugar

Directions:

1. In a broiler, slightly char tomatillos (approx. 3-5 min.) to generate a deeper flavor. Let cool and small dice.
2. Combine all ingredients and mix together.
3. Store under refrigeration for at least 30 minutes and up to overnight to let the ceviche "cook".
4. Reserve Refrigerated until use. Best to use as soon as possible within 24 hours. Discard after 48 hours.

Chorizo Vinaigrette

Prep Time: 30 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

1/8 cup Mexican Chorizo crumbles, cooked, drained
3/4 tsp. Fresh Lemon Juice
3/4 tsp. Shallot , small diced
1/8 cup Grapeseed Oil
As needed Kosher Salt

Directions:

1. Combine chorizo, lemon juice, and shallot together in mixing bowl and whisk together.
2. Slowly drizzle grapeseed oil to create an emulsion. Taste, and season if needed. Hold hot in steam bath until use.