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Poke Tacos with Lime Espuma

Prep Time: 45 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

6 each 12" Fry-Ready Tortilla (37184)

2 1/4 cups Ahi Tuna Poke, see related recipe

3/4 cup Sriracha Mayo

As needed Lime Espuma, see related recipe

As needed Lime Zest

3/4 cup Green Onion , sliced

3/4 cup Fresh Cilantro leaves

Directions:

1. Using a 4" Pastry Cutter, cut each 12" Fry-Ready Tortilla into 6 mini tortillas and fry into taco shells.
 2. To prepare one order (3 mini tacos), top each taco shell with 1 tbsp. of the Ahi Tuna Poke, 1 tsp. sriracha mayo and a dollop of the Lime Espuma. Garnish with lime zest, green onions and fresh cilantro as desired.
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Ahi Tuna Poke

Serves 1

Ingredients:

12 oz. Sashimi grade tuna, small dice
2 3/4 oz. Sweet Onion , small dice
1/4 cup Scallion , silced
1 Tbsp. Sesame Seeds
2 Tbsp. Soy Sauce
2 tsp. Sesame Oil
2 tsp. Honey
1 Tbsp. Lime Juice
1/4 cup Seedless Cucumber , brunoise
1/4 cup Fresh Cilantro , chopped
1 tsp. Fried chili in oil, prepared
1/4 cup Mini sweet peppers, thin-sliced
As needed Kosher Salt

Directions:

1. Combine all ingredients and thoroughly mix together.
2. Taste and adjust seasoning if needed.
3. Store refrigerated until use.





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Lime Espuma

Serves 1

Ingredients:

- 3 Tbsp. Fresh Lime Juice
- 1 tsp. Xanthan gum
- 1 Tbsp. Honey
- 1 cup Water
- 1 Tbsp. Granulated Sugar

Directions:

1. Combine ingredients and whisk together.
2. Pour into a cream whipper and shake. Inject 2 whipped cream chargers into the canister and gently shake a couple of times.
3. Store Refrigerated until use. Dispense espuma as needed.