



## Recipes

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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.