



Recipes

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Fried Mushroom Po'boy Tacos

Serves 1

Ingredients:

3 each Mission 4.5" Heat Pressed Flour Tortillas
(28671)
1.5 oz. Lettuce (shredded)
.9 oz. Cherry Tomatoes (small dice)
9 oz. Fried Oyster Mushrooms
.9 oz. Remoulade Sauce

Directions:

1. Warm your tortillas
 2. Place 0.5 oz of shredded lettuce on each tortilla
 3. Followed by 0.3 oz of cherry tomatoes on each
 4. Add 3 oz of fried mushrooms on top
 5. Finally, 0.3 oz of remoulade sauce on each taco.
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Remoulade Sauce

Prep Time: 10 Minutes

Serves 1

Ingredients:

- 1/8 cup Mayonnaise
- 1/8 cup Creole Mustard
- 1/4 tsp. Smoked Paprika
- 1/4 tsp. Worcestershire Sauce
- 1/8 tsp. Lime Juice
- 1/8 tsp. Cajun or Creole Seasoning
- 1/6 tsp. Prepared Horseradish
- 1/8 tsp. Pickle Juice , dill or sweet
- 1/8 tsp. Hot Sauce
- 1/8 each Clove Garlic , minced

Directions:

1. Mix all the ingredients together in a medium bowl.
Reserve refrigerated.