



## Recipes

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## Lobster Roll Tacos

Serves 1

### Ingredients:

3 each 4.5" Heat Pressed Flour Tortillas (28671)  
2 cups Clarified Butter  
8 oz. Lobsters meat, cooked  
1/2 cup Mayonnaise  
1 tsp. Garlic , minced  
1/4 cup Celery , shaved  
1 each Lemon Zest and juice  
2 Tbsp. Chives , chopped  
As needed Kosher Salt  
1 pinch Crushed Red Pepper  
3 Tbsp. Potatoes chips  
3 Tbsp. Fresh Dill  
As needed Paprika  
As needed Lemon Wedges

### Directions:

1. Prepare Lobster Roll Filling sub recipe by adding all ingredients together and mix until combined. Hold under refrigeration until use. Best used within 2-3 days.
2. Dip tortillas in clarified butter and griddle until warm and just starting to crisp but still pliable.
3. Fill each tortilla with 1/4 cup of Lobster Roll Filling and top with potato chips and fresh dill.
4. Garnish with a light dusting of paprika and lemon wedges on the side.