



Recipes

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Sichuan Shrimp Tacos

Serves 1

Ingredients:

2 each Mission 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
10 each Large Shrimp , marinated in garlic chili crisp and grilled
1/4 cup Pineapple , grilled, diced
4 Tbsp. Garlic-Lime Mayo, sub-recipe
2 cups Mayonnaise
1/4 cup Roasted Garlic purée
1 each Lemon Zest and juice
1/2 cup Cilantro leaves with stems, chopped
1 Tbsp. Ginger , skinned, minced
As needed Salt and Pepper to taste
As needed Pickled Red Onion
2 Tbsp. Cilantro leaves
As needed Lime wedges

Directions:

1. Prepare Garlic-Lime Mayo sub recipe.
2. Add all ingredients to a food processor and blitz until combined and a uniform texture is achieved.
3. Reserve under refrigeration until use, up to 5 days.
4. Grill tortillas on both sides and then fill each with 5 marinated and grilled shrimp.
5. Add grilled pineapple, Garlic-Lime Mayo and garnish with pickled red onions and fresh cilantro leaves.
6. Serve with lime wedges.