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Salad Tower with Cilantro Vinaigrette

Serves 4

Ingredients:

1 Mission® 10" Whole Wheat Tortilla (10425)

Egg Wash

1 oz. Baby Greens

Cilantro Vinaigrette (see Related Recipe)

1/2 oz. Basil Leaves

4 oz. Heirloom Tomatoes , sliced (or Roma Tomatoes)

2 oz. Jicama , sliced into half moons

Directions:

1. Cut Mission® flour tortilla in half. Feed the tortilla through a hand-cranked pasta machine set on the linguine setting. Place the cut wrap "threads" aside. Lay out the threads in a layer, about 3-4" in width. Brush one end of the threads with egg wash. Form into a circle and pinch together to seal. The threads should be formed into cylinder shaped towers. Holding the tower together with tongs, place in a deep fat fryer set at 350° F, fry until golden. Remove and place on a paper towel lined surface.

2. Toss the greens with the Cilantro Vinaigrette. Place the towers on top of each other or decoratively arranged on a serving dish. Place greens inside the tortilla towers. Arrange sliced tomatoes and jicama on the dish and dot with additional Cilantro Vinaigrette. Serve.



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Cilantro Vinaigrette

Serves 1

Ingredients:

2 Tbsp. Olive Oil
1/4 cup Red Wine Vinegar
1/3 cup Shallot , chopped
3 Tbsp. Cilantro Leaves, finely chopped
3 Tbsp. Parsley , finely chopped
1 Tbsp. Garlic , minced
1 tsp. Rosemary , finely chopped
1/4 tsp. Red Pepper Flakes
1/4 tsp. Black Pepper
1/4 tsp. Salt

Directions:

1. Whisk together the olive oil and vinegar. Add remaining ingredients and stir. Cover and place in refrigeration for 3 hours for flavor development. Puree to emulsify if desired.