



## Recipes

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# Nachos Caribe with Strawberry-Papaya Salsa

Serves 6

### Ingredients:

1 Tbsp. Butter , unsalted  
1/2 lbs. Bay Scallops  
1 tsp. Garlic , minced  
5 oz. Mission® Pre-cut Unfried White Corn Tortilla  
Chips (10866)  
8 oz. Sour Cream  
1 tsp. Garlic and Herb Seasoning  
1/2 tsp. Salt  
8 oz. Avocados Slices  
4 oz. Jack Cheese , grated  
2 Tbsp. Cilantro , chopped  
Strawberry-Papaya Salsa (see Related Recipe)  
Lime Wedges to garnish

### Directions:

1. In a small frying pan, melt butter. Add scallops and minced garlic. Sauté for five minutes or until firm. Set aside.
2. Fry Mission® tortilla strips in a deep fat fryer until golden. Set aside to drain and lightly salt while chips are still hot.
3. Mix together sour cream, garlic herb seasoning, salt, set aside.
4. Arrange fried tortilla strips on an oven safe platter and cover with Jack cheese. Place in salamander or cheese melter and broil until all cheese melts. Remove from oven.
5. Immediately drizzle sour cream mixture on the nachos, top with scallops and Strawberry-Papaya Salsa.
6. Garnish with lime wedges and avocado slices.



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# Strawberry Papaya Salsa

Serves 1

### Ingredients:

6 oz. Strawberries , cleaned and chopped  
4 oz. Papayas , diced  
1 Tbsp. Habanero Chile , minced  
2 oz. Red Onions , diced  
1 oz. Cilantro  
2 Tbsp. Lime Juice  
1/2 tsp. Salt

### Directions:

1. Chop strawberries, papaya, habanero, red onion, and cilantro. Mix together and add lime juice and salt.