



## Recipes

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# Grilled Zucchini Squash and Corn with Tomato Rustico Sauce

Serves 6

### Ingredients:

TOMATO RUSTICO SAUCE (Makes 2 1/2 cups)

2 oz. Olive Oil

1 1/2 oz. Garlic , minced

6 oz. Red Bell Peppers , roasted, peeled and seeded

17 oz. Roma Tomatoes

2 oz. New Mexico Chiles , soaked in boiling water until soft, seeded

2 Mission® 6" Heat Pressed Flour Tortillas (10400) , torn into 3" pieces

2 oz. Red Wine Vinegar

2 oz. Red Wine

1 oz. roasted Pepitas (raw pumpkin seeds)

1 Tbsp. Honey

Salt and Pepper to taste

### Directions:

1. Heat the olive oil in a large sauté pan over high heat.

Sauté the garlic, bell pepper, tomatoes, chiles, and tortilla squares for 2 minutes or until golden brown.

Remove each ingredient from pan with a slotted spoon as it done. Remove pan from heat. Deglaze the pan with the vinegar and red wine.

2. Place all the sautéed ingredients and the deglazing liquid into a food processor and process until smooth.

3. Add the pepitas, and process until finely chopped. Add the honey, salt and pepper.





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### Grilled Corn, Squash and Zucchini

Serves 1

#### Ingredients:

3 ears Corn

4 Zucchini , medium cut on the bias into ¼" slices

2 Yellow Squash , cut in half both lengthwise and widthwise

Tomato Rustico Sauce

Salt and Pepper to taste

#### Directions:

1. Prepare a grill.
2. Shortly before grilling, marinate the vegetable slices in 2 cups of the sauce.
3. Season the vegetables with salt and pepper to taste and grill vegetables for about 3 minutes on each side, or until tender.
4. Place the grilled vegetables on a serving platter and use leftover sauce to serve on the side.