



Recipes

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South Beach Tortilla Linguini

Serves 1

Ingredients:

- 1/2 cup Mango , diced
- 1 Tbsp. Habanero Tabasco® Brand Pepper Sauce
- 1/4 cup Bloody Mary Mix
- 1 Chipotle Pepper
- 2 slices Jalapeño Peppers
- 1/2 tsp. ground Cumin
- 1/4 cup diced Tomato
- 1/8 cup Scallion , chopped
- 1 tsp. Cilantro , chopped
- 2 Mission® 8" Pressed Mazina™ Tortillas (08043) , cut into 1/4" strips
- 1 Boneless, Skinless Chicken Breast, grilled and sliced

Directions:

1. Preheat a small skillet over medium-high.
2. Sauté mango, chipotle pepper, jalapeños and diced tomatoes until hot throughout.
3. Add Tabasco®, Bloody Mary mix, cumin and 1 tsp. of cilantro; bring to a boil.
4. Julienne cut Mazina Tortillas into 1/4" strips.
5. Add tortilla strips and sauté for 20 seconds.
6. Toss to coat evenly.
7. Plate and top with grilled, sliced chicken breast and garnish with 1 tsp. of chopped cilantro.
8. OPTIONS:
 9. Add grilled pork tenderloin medallions marinated in a mojo sauce.
 10. Toss in fully cooked shredded beef brisket rubbed with cumin.
 11. Make it Cajun with spicy grilled shrimp tossed with hot Bloody Mary Mix.