



Recipes

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Tequila Lime Shrimp Pizza

Serves 1

Ingredients:

- 1 Mission® 8" Pressed Mazina™ Tortilla (08043)
- 5 Shrimp , peeled and deveined (36/40 ct.)
- 1/2 cup prepared Salsa
- 1/4 cup Pepper Jack Cheese , shredded
- 1/4 cup Lime Juice
- 1/4 cup Tequila
- 1 Tbsp. Cilantro , chopped
- 2 Jalapeno Peppers , sliced

Directions:

1. Place shrimp in a nonreactive dish and pour one-half of lime juice and tequila mixture over shrimp. Marinate for 2 hours.
2. Deep fry the Mazina Tortilla (whole) for 10-15 seconds, drain excess oil and set aside.
3. In a medium skillet, sauté shrimp in other half of tequila-lime mixture until shrimp are done.
4. Spread salsa on fried Mazina Tortilla. Sprinkle with cheese and top with shrimp and sliced jalapeños.
5. Heat in 350° F oven until cheese is melted.
6. Sprinkle with chopped cilantro and serve.
7. OPTIONS:
8. Give it an Italian accent by substituting shredded mozzarella, traditional marinara and crumbled Italian sausage.
9. Make it Hawaiian with fruit-based salsa, chunked pineapple, Canadian bacon strips with Monterey Jack cheese.
10. Create a BBQ pizza using shredded smoked brisket, honey BBQ sauce, diced tomatoes and Pepper Jack cheese.