



Recipes

MISSIONFOODSERVICE.COM

Asian Tostada Salad

Serves 1

Ingredients:

- 1 Mission® 6" Pressed Mazina™ Tortilla (08042)
- 1/3 cup lump Crab Meat
- 1 Tbsp. Sesame Oil
- 2 Tbsp. Soy Sauce
- 1/2 cup Mixed Greens
- 1/4 cup Red Onion Rings
- 1/2 cup Snow Peas
- 6 to 8 Mandarin Oranges Segments
- 1 Tbsp. toasted Sesame Seeds

Directions:

1. Deep fry Mazina Tortillas until golden.
2. In a small bowl, lightly toss greens, sesame oil, soy sauce, snow peas, red onion rings and mandarin orange segments. Place atop tostada.
3. Top with lump crab meat.
4. Sprinkle with toasted sesame seeds.
5. OPTIONS:
 6. Create an Italian feel using Romaine lettuce greens and whole leaf fresh basil, drizzled with balsamic vinaigrette and shredded Romano cheese.
 7. Make it Mediterranean by using Romaine lettuce, sliced olives, balsamic vinaigrette and crumbled Feta cheese