



## Recipes

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### Chipotle Ponzu Shrimp Tacos

Serves 1

#### Ingredients:

- 1 Mission® 6" Stretched Style Flour Tortilla (10300)
- 1/3 cup Ginger Shrimp (see Related Recipe)
- 1/4 cup Romaine Lettuce , shredded
- 1 1/2 Tbsp. Pepper Jack Cheese , shredded
- 1 Tbsp. Chipotle Ponzu Sauce (see Related Recipe)

#### Directions:

1. Place the Mission® flour tortilla in a taco mold and fry in a deep fat fryer heated to 365° F. Fry until golden and drain.
2. Fill shell with shrimp, lettuce, cheese and sauce. Serve.

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### Ginger Shrimp

Serves 1

#### Ingredients:

- 3/8 tsp. Vegetable Oil
- 1/8 oz. (2 tsp.) fresh Ginger , minced
- 1/8 oz. (2 tsp.) Garlic , minced
- 2 1/2 oz. fresh large Shrimp , deveined
- Salt , to taste
- Pepper , to taste

#### Directions:

1. Heat oil in a skillet over medium high heat. Sauté ginger and garlic until softened and aromatic, about 15 seconds. Add shrimp to skillet and toss to cook evenly for about 1 minute. Season with salt and pepper.
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### Chipotle Ponzu Sauce

Serves 1

#### Ingredients:

1/4 oz. (1/2 cup) prepared Ponzu Sauce

1/8 oz. (3 Tbs.) Green Onion

1/8 tsp. Cilantro

1/3 oz. (1/2 cup) Sweet Chile Sauce

1/8 oz. (1 tsp.) Chipotle , in Adobo, minced

#### Directions:

1. Combine ingredients in a bowl and place on cold line.

