



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Tandoori Halibut Wraps with Pineapple Salsa

Serves 1

Ingredients:

- 1 Mission® 10" Heat Pressed Flour Tortilla (10420)
- 1/2 cup Romaine Lettuce , shredded
- 2 1/2 oz. Tandoori Halibut Chunks (see Related Recipe)
- 2 Tbsp. Tandoori Sour Cream (see Tandoori Halibut Chunks in Related Recipe)
- 2 Tbsp. Pineapple Serrano Salsa (see Related Recipe)

Directions:

1. Heat Mission® flour tortilla until soft and pliable. Place lettuce, Tandoori Halibut Chunks, Tandoori Sour Cream and Pineapple Serrano Salsa on center of tortilla. Fold in sides of tortilla, then fold forward to seal. Serve.

Tandoori Halibut

Serves 1

Ingredients:

- 1 1/3 oz. (2 cups) Plain Lowfat Yogurt
- 1/8 oz. (1 Tbs.) Garlic , minced
- 1/8 oz. (1 Tbs.) ground Cumin
- 1/8 oz. (1 Tbs.) ground Coriander
- 1/8 oz. (1 tsp.) Salt
- 1/8 oz. (3 tsp.) fresh Ginger , minced
- 1/8 tsp. Cayenne Pepper Sauce Pepper
- 1/8 oz. (2 tsp.) Lemon Juice
- 1/8 oz. (0.25 cup) Vegetable Oil
- 1/8 oz. (1 Tbs. + 1 tsp.) Curry Powder
- 3 1/3 oz. Halibut Steaks
- 1/3 oz. (0.5 cup) Sour Cream

Directions:

1. Mix first 10 ingredients in a large bowl. Remove 6 oz. (0.66 cup) tandoori and reserve for dressing. Add halibut to remaining tandoori marinade and toss gently to coat. Cover and refrigerate for 1 hour. Fish may be marinated up to 8 hours.
 2. Prepare barbecue or broiler. Place halibut steaks on grill. Grill until cooked through, about 5 minutes. Cut off skin and cut into 1-2" chunks.
 3. Combine the reserved tandoori with sour cream and reserve as a dressing.
-



Recipes

MISSIONFOODSERVICE.COM

Pineapple Serrano Salsa

Serves 1

Ingredients:

12 oz. (2 cups) Pineapples , diced
6 oz. (1 cup) Mangos , diced
6 oz. (1cup) Papayas , diced
2 Tbsp. Honey
1 1/2 oz. (2 Tbs.) Lime Juice
2 tsp. Mint Leaves, minced

Directions:

1. Combine all ingredients in a mixing bowl. Transfer to a plastic sixth pan and place on cold line.