



Recipes

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Swordfish Wrap with Moroccan Salsa

Serves 4

Ingredients:

1 cup Red Bell Pepper
5 Tbsp. Olive Oil , divided
1 tsp. Ground Cumin
1/2 tsp. Cinnamon
1/2 cup Kalamata Olive , sliced
1/2 cup Red Onion , thinly sliced
1/3 cup Cilantro Leaves
1/4 cup Golden Raisins
3 Tbsp. Fresh Lemon Juice
2 Tbsp. Fresh Mint , chiffonade
2 tsp. Orange Peels
1/8 tsp. Cayenne Pepper Sauce Pepper
Salt and Pepper to taste
1 1/2 lbs. Swordfish Steaks
10 oz. Couscous
2 tsp. Garlic , minced
1/3 cup Green Onion , chopped
1 cup Water
3 Mission® 12" Heat Pressed Flour Tortillas (10430)

Directions:

1. Roast bell peppers over gas flame until blackened on all sides, turning frequently with tongs. Transfer peppers to a plastic or paper bag and close tightly. Let the peppers sweat for 10 minutes, then peel, seed and coarsely chop peppers. Place in a mixing bowl.
2. Heat 1 tablespoon of oil in medium heavy skillet over medium heat. Add cumin, cinnamon, stir until aromatic.
3. Pour oil mixture over peppers. Mix in next 9 ingredients with 2 tablespoons oil. Salsa can be made 2 hours ahead and stored in refrigerator.
4. Preheat broiler. Brush fish with 2 tablespoons of oil. Sprinkle with salt and pepper to taste. Broil until fish is opaque in center, about 3 minutes per side. Remove from oven. When cooled, cut fish into thin strips. Set aside.
5. To prepare couscous, heat 2 tablespoons of olive oil in a skillet. Add garlic and green onions. Sauté until soft. Add water and bring to a boil. Stir in couscous. Place heat on low and cover for about 20 minutes.
6. To prepare wraps, warm Mission® flour tortillas until soft and pliable. Layer filling with couscous, swordfish strips, and salsa. Fold in sides of the tortilla, then fold forward. Serve.