



Recipes

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Grilled Salmon and Tortilla Crisps with Basil Cream Sauce

Serves 4

Ingredients:

12 Mission® 6" Red Corn Tortillas (10611) , warmed

6 oz. Parmesan Cheese , shredded

1/4 cup Olive Oil

Salt to taste

Grilled Salmon (see Suggested Side Dishes)

Basil Cream Sauce (see Related Recipe)

Raspberry Glaze (see Related Recipe)

Directions:

1. Carefully feed the warmed tortillas through a hand cranked pasta machine, creating fine threads (or thinly slice). Heat a sauté pan over medium high heat. Add 3 tablespoons of olive oil.

2. Place the tortilla threads loosely in the sauté pan to form 4" lace-like pancakes. Sprinkle lightly with shredded Parmesan cheese. Fry for about 1 minute. With a spatula carefully turn the lace tortilla pancakes over, sprinkle again with Parmesan cheese. Fry for an additional minute - or until crisp. The pancakes can be turned several times for even browning.

3. Set crisps on a paper towel lined surface. Sprinkle lightly with salt. Repeat process until 12 crisps are made. Replace oil as needed.

4. Place a piece of Grilled Salmon on a serving dish. Top with a tortilla lace crisp. Repeat, making three layers on each plate. Place 2 tablespoons of Basil Cream Sauce on each plate. Garnish with Raspberry Glaze.





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Basil Cream Sauce

Serves 1

Ingredients:

1/4 cup Mayonnaise

3/4 cup Olive Oil

1/2 cup Minced Basil

Salt and Pepper to taste

2 Tbsp. fresh Lemon Juice

Directions:

1. In a bowl, whisk all ingredients until smooth. Set aside until ready to use.

Raspberry Glaze

Serves 1

Ingredients:

1/2 cup seedless Raspberry Jam

2 Tbsp. Seasoned Rice Wine Vinegar

2 Tbsp. Olive Oil

Salt and Pepper to taste

Directions:

1. Combine all ingredients in a small bowl. Set aside until ready to use.