



Recipes

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Mangia Mazina Shrimp Pasta

Serves 4

Ingredients:

3 Tbsp. Olive Oil
2 Tbsp. Garlic , minced
1/4 cup Shallot , minced
1/4 tsp. Red Pepper Flakes
1/4 oz. Basil Leaves, chiffonade
1 lbs. Shrimp , medium size, peeled, deveined
1/3 cup Mascarpone Cheese
1/3 cup Whipping Cream
2/3 cup Fresh Romano Cheese
4 Mission® 8" Pressed Mazina™ Tortillas (08043) , cut into 1/4" strips

Directions:

1. Heat a heavy saucepan over medium heat and add 1 Tbs. oil. Sauté garlic and shallots for a few minutes until translucent. Add red pepper, basil and shrimp. Cook while stirring until shrimp is barely pink.
2. Add mascarpone, cream and 1 oz. romano cheese. Cook until cheese is melted and well blended. Set on very low heat.
3. Heat a large skillet over medium-high heat. Add remaining oil and place tortilla strips in skillet. Sauté the strips until slightly crisp while lightly tossing evenly, about 30 seconds.
4. To serve pasta, transfer strips to a bowl and pour shrimp sauce over Mazina strips. Garnish with extra Romano cheese.