



Recipes

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Avocado and Zucchini Salsa

Serves 10

Ingredients:

2 Tbsp. Olive Oil
2 cups Zucchini , shredded
1/2 Tbsp. Garlic , minced
7 oz. (2¾ cups) Anaheim Chiles , seeded and chopped
1/3 cup Green Onion , chopped (use the green and white parts)
1/3 cup Prepared Green Salsa (such as Herdez)
1/4 cup Cilantro , chopped
1 cup Avocado , seeded and diced
6 oz. (1½ cups) Tomatoes , seeded and diced
1/2 tsp. Sugar
1/2 tsp. Chipotle Puree
1 Tbsp. Lemon Juice
1.5 tsp. Salt
6 oz. (1½ cups) Tomatoes , seeded and diced
Mission® Pre-cut Unfried Yellow Corn Tortilla Chips (06941)

Directions:

1. Heat the olive oil in a skillet. Sauté the zucchini and the garlic for about five minutes. Zucchini should be cooked throughout, yet still crisp.
2. Add the Anaheim chiles and the onions and sauté another minute.
3. Place zucchini mixture in a blender/processor. Add the green salsa, cilantro, half the avocado, tomato, sugar, chipotle, lemon juice and salt. Process to a coarse puree adding water if necessary.
4. Mix in the reserved avocado pieces and serve with chips. Salsa can be served warm or chilled.
5. Serve with Mission® Yellow Corn Tortilla Chips (round or triangle shaped).