



Recipes

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Blackened Scallop Bites with Mango Salsa

Serves 24

Ingredients:

1 1/2 lbs. Scallops
4 tsp. Southwest Seasoning
2 Tbsp. Olive Oil
3 oz. Mission® Pre-Fried White Triangle Tortilla Chips (08618)
1 cup Queso Fresco Cheese, crumbled
1/2 cup Mexican Crema or Sour Cream
Mango Salsa (see Related Recipe)
Guacamole (see Related Recipe)

Directions:

1. Sprinkle scallops with Southwest Seasoning and drizzle with olive oil. Grill scallops until done, about two minutes each side. Set aside.

2. To assemble Blackened Scallop Bites, use one Mission® tortilla chip for each scallop. Spread Guacamole on each chip, top with scallop and serve with Mango Salsa on the side. Sprinkle scallop bites with Queso Fresco on the plate and drizzle with Mexican Crema. Serve.

Mango Salsa

Serves 1

Ingredients:

4 cups (1 1/4 lb.) Mangos , peeled and diced
2 Tbsp. (1 oz.) Lime Juice
2 Tbsp. (1/4 oz.) Cilantro Leaves, chopped
2 oz. (2/3 cup) Red Onions , diced
5 oz. (2/3 cup) Roma Tomatoes , diced
2 tsp. (1/4 oz.) Serrano Chiles
Salt to taste

Directions:

1. In a medium bowl, mix mango, lime juice, cilantro leaves, red onion, tomato, serrano chile and salt. Transfer to a 1/6 steam table pan. Cover and store in refrigerator until ready to use.



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Guacamole

Serves 1

Ingredients:

2 cups (14 oz.) Avocados
2 Tbsp. (½ oz.) Serrano Chiles
Salt to taste
4 oz. (2/3 cup) Roma Tomatoes , diced
2 oz. (½ cup) Red Onions , diced
4 Tbsp. (½ oz.) Cilantro Leaves, chopped
2 Tbsp. (1 oz.) Lime Juice
1 tsp. Fresh Oregano , chopped

Directions:

1. Using a food processor or blender, combine avocado, Serrano chile, salt, oregano, tomato, red onion, cilantro leaves and lime juice until semi-smooth.
2. Transfer to a 1/6 steam table pan, cover tightly with plastic wrap and refrigerate.