



## Recipes

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## Montego Mango Salad

Serves 12

### Ingredients:

7 cups Mission® Pre-cut Unfried Tri-Color Tortilla Strips (04931)  
20 cups Spring Lettuce Mix  
3 Large, Rip Mangos , peeled, seeded and diced (yields about 20 oz.)  
4 1/2 cups Cooked Black Beans  
3 cups Jicama , julienne  
Montego Shrimp (see Related Recipe)  
Montego Dressing (see Related Recipe)  
Kosher Salt

### Directions:

1. Fry the Mission® Tri-Colored Tortilla Strips in 360° F oil until crisp, about 40 seconds. Drain and sprinkle lightly with kosher salt. Cool.
2. Toss the Spring lettuce mix with the Montego Dressing and top with mangoes, black beans and jicama. Arrange the Montego Shrimp around the salad and top with Mission® Tri-Colored Tortilla Strips.

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## Montego Shrimp

Serves 1

### Ingredients:

3.5 lbs. (16/20) Shrimp peeled and de-veined  
8 Tbsp. (2 oz.) Extra Virgin Olive Oil  
4 Tbsp. (1 oz.) Lime Juice  
1 tsp. Ground Cumin  
1.5 tsp. Habanero Chiles , minced  
3 Tbsp. (1 oz.) Garlic , minced  
Salt and Pepper to taste

### Directions:

1. Combine the shrimp with the olive oil, lime juice, cumin, habanero, garlic, salt and pepper. Cover and marinate for at least 30 minutes, but no longer than two hours.
  2. Grill or broil the marinated shrimp until cooked, about one minute per side. Let cool.
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## Montego Dressing

Serves 1

### Ingredients:

4 oz. (1/3 cup) Lime Juice  
8 Tbsp. (4 oz.) Orange Juice  
4 Tbsp. (3 oz.) Honey  
8 Tbsp. (2 oz.) Extra Virgin Olive Oil  
3 Tbsp. (2 oz.) Chipotle Puree  
.75 cup (3/4 oz.) Fresh Mint Leaves, chopped  
6 oz. (3/4 cup) Green Onions , chopped  
Salt and Pepper to taste

### Directions:

1. Whisk together the lime juice, orange juice, honey and olive oil.
2. Whisk in the chipotle puree, mint, green onions, salt and pepper.