



Recipes

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Grilled Shrimp with Zesty Tomatillo Relish and Crispy Chips

Serves 30

Ingredients:

2 cups dry White Wine
3/4 cup Olive Oil
1/4 cup Shallot , minced
4 cloves Garlic , chopped
2 Tbsp. whole, Black Peppercorns
30 raw, large Shrimp , shelled and deveined
Tomatillo Relish (see Related Recipe)
Mission® Pre-Fried Yellow Round Tortilla Chips
(08641)

Directions:

1. Combine wine, oil, shallots, garlic and peppercorns in a large, non-aluminum bowl. Add shrimp and toss to coat. Refrigerate for no longer than one hour.
2. Prepare the barbecue grill for high heat. Skewer shrimp and grill until opaque and firm, about three minutes per side.
3. Place a spoonful of Tomatillo Relish on Mission® tortilla chips and top with shrimp. Serve immediately.

Tomatillo Relish

Serves 1

Ingredients:

2 Poblano Chiles
7 large Tomatillos , husked and puréed
4 large Tomatillos , husked and chopped
1/4 cup Rice Wine Vinegar
1/4 cup Red Wine Vinegar
2 cups Roma (plum) Tomatoes , seeded and chopped
3 Tbsp. Olive Oil
3 Tbsp. fresh Basil , chopped

Directions:

1. Place poblano chilies in broiler. Broil until skin is blackened, about 4-5 minutes per side. Place in a plastic bag and seal. Allow the chilies to "sweat" for 5 minutes. Peel the skin, remove seeds and stems and chop.
2. Combine all ingredients in a non-aluminum bowl. Cover and refrigerate for 3 hours. (Can be made one day ahead)