



Recipes

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Tortilla Encrusted Caribbean Duet

Serves 4

Ingredients:

2 dozen Mission® Pre-cut Unfried Tri-Color Tortilla Chips (10821)
1 lbs. Red Snapper Fillet , center cut, 4 oz. portions
Kosher Salt
10 Tbsp. Madras Curry Powder
1/2 oz. Egg , beaten
4 Tbsp. Olive Oil
1 lbs. Beef Filet Mignon, 4 oz. portions
24 oz. Wild Rice
56 oz. Chicken Stock
2 tsp. Fresh Garlic , minced
1/3 cup Tomato , diced
1 Tbsp. Cayenne Pepper Sauce
16 spears Asparagus
1 cup Cream of Coconut
1/2 oz. Cornstarch
1 1/2 cups Heavy Cream

Directions:

1. Mince the tortillas into crumbs, reserving 4 of the blue tortillas for garnish. Season each of the snapper fillets with salt and 1 Tbs of the curry powder. Set aside remaining curry powder. Dip the presentation side of the fillets into the egg and then press into the tortilla crumbs. Heat the oil on a griddle or skillet and cook the fillets, tortilla side first, until done.
2. Season each of the beef filets with salt and 1 Tbs of curry powder. Grill each filet as desired.
3. Cook the wild rice in a steamer with 48 oz of the chicken stock for 35 minutes.
4. FOR THE SAUCE: In a saucepot, sweat the garlic and tomato in 1 Tbsp of oil along with the cayenne and 2 Tbsp of the curry powder. Do not brown.
5. Add 4 oz of the chicken stock and the cream of coconut. Make a slurry with the cornstarch and the heavy cream and add to the mixture. Bring to a boil then remove from heat and hold for plating.
6. Poach the asparagus in the remaining chicken stock.
7. the remaining blue tortillas into pointy strips and fry until crisp. Season with salt and set aside.
8. TO PLATE: Mound 6 oz of the rice on the plate. Spoon some of the sauce around the rice and top with a snapper fillet and one of the beef filets, sliced. Surround