



Recipes

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Tortilla Crusted Mahi-Mahi with Habañero-Corn Sauce

Serves 6

Ingredients:

- 14 oz. Chipotle Peppers in Adobo Sauce (canned)
- 8 Tbsp. Southwest Seasoning
- 3 lbs. Mahi-Mahi Fillets , cut into 8 oz. portions
- 10 Mission® 6" Yellow Corn Tortillas (10503)
- 8 Mission® 6" Red Corn Tortillas (10611)
- 8 Mission® 6" Blue Corn Tortillas (10612)
- All Purpose Flour
- 3 Eggs , beaten
- 4 Tbsp. Vegetable Oil
- 5 Habañero Peppers , seeded and ribbed
- 2/3 cup Pine Nuts
- 1 cup Roasted Corn , cut from the cob
- 3 cups Heavy Cream
- 2 tsp. Salt
- 2 Lemons , cut into wedges
- 1 bunch Cilantro

Directions:

1. **TORTILLA CRUSTED MAHI:** Puree the Chipotle chiles along with the adobo sauce, reserving 2 Tbs, and place in a bowl with the Southwest seasoning and the Mahi fillets. Thoroughly coat the fillets with the mixture.
2. Grind the tortillas in a food processor until almost a fine crumb. Dredge the seasoned Mahi in flour, then the eggs and then the ground tortillas.
3. Saute in 2 Tbs oil until lightly browned on both sides, finish in heated oven.
4. Serve over habañero-corn sauce garnished with southwest seasoning, cilantro and lemon wedges.
5. **HABAÑERO-CORN SAUCE:** Julienne the habañero peppers, reserving 2 tbsp. Saute with the remaining oil, pine nuts and roasted corn for about 2 minutes.
6. Add the heavy cream, 3 Tbs southwest seasoning, salt and reserved Chipotle puree.
7. Simmer until reduced by one-third.