



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Seafood Torte with Romesco Sauce

Serves 3

Ingredients:

- 2 Tbsp. Olive Oil
- 1/3 cup Green Onion , chopped
- 1 tsp. Chopped Garlic
- 1 1/4 tsp. Fresh Oregano
- 1/2 cup Pimento
- 2 tsp. Spanish Paprika
- 12 oz. Shrimp , peeled, cooked and chopped
- 2 cups Lump Crab Meat
- 1/3 cup Spanish Olive , sliced
- 1 cup Shredded Manchego Cheese
- 1/4 tsp. Salt
- 1 tsp. Black Pepper
- 1/8 tsp. Saffron
- 9 Mission® 6" Heat Pressed Flour Tortillas (10400)
- 1/2 cup Oil , for frying
- 1 batch Romesco Sauce (see Related Recipe)

Directions:

1. In a large skillet over medium flame, heat the olive oil. Sauté the green onion, garlic, oregano, pimento and paprika for 3 minutes.
2. Add the shrimp, crab, sliced olives, 1/3 cup cheese, salt, pepper and saffron. Sauté until heated through. Remove from heat and set aside for assembly.
3. In a small skillet over medium heat, fry the Mission® flour tortillas, one at a time, in oil for 10 seconds to soften.
4. To assemble the tortes: Dip 3 of the fried tortillas in the Romesco sauce. On an oven safe dish, layer one tortilla with approximately 1/3 cup of the seafood mixture and 2 tablespoons of Manchego cheese. Repeat twice more with another tortilla generously dipped in sauce, another layer of seafood mixture and cheese, giving a total of three layers.
5. Bake for about 15 minutes at 350° F.





Recipes

MISSIONFOODSERVICE.COM

Romesco Sauce

Serves 1

Ingredients:

2/3 Dried Guajillo Chile
1/8 cup Red Wine Vinegar
1/3 cup Olive Oil
2/3 Mission® 10" Heat Pressed Flour Tortilla (10420)
1/3 cup Chopped Brown Onion
1 tsp. Chopped Garlic
2 4/5 oz. Roma Tomatoes , seeded and diced
1/6 cup Roasted Red Bell Pepper , diced
1/8 cup Slivered Almond , toasted
1/4 tsp. Spanish Paprika
1/8 cup Chicken Broth
1/8 tsp. Salt

Directions:

1. Remove the stems and seeds from the dried chiles. In a small bowl, soak the chiles in the vinegar for 30 minutes. Remove the chiles, reserving the vinegar, and scrape the flesh off of the skins. Return the flesh of the chiles to the vinegar and discard the skins.
2. In a skillet over medium-low flame, heat the olive oil. Tear the Mission® flour tortillas into smaller pieces and fry in the oil until golden brown. Remove from the oil and set aside. Add the onion and garlic to the oil and sauté until just starting to turn golden brown. Add the tomatoes, roasted bell peppers and return the tortillas to the pan. Continue cooking for 2 minutes.
3. Transfer to a food processor. Add the vinegar and chile flesh and the remaining ingredients and process to a smooth mixture.