



Recipes

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Rajun Cajun Flautas

Serves 1

Ingredients:

- 3 Mission® 6" Stretched Style Flour Tortillas (10300)
- 1 oz. cooked Chicken , diced
- 1 oz. roasted Corn Kernels
- 1/2 oz. Green Bell Pepper
- 1/2 oz. Celery , chopped
- 1 1/2 oz. Pico de Gallo (see Related Recipe)
- 1 1/2 oz. Sour Cream

Directions:

1. Preheat fryer. Place chicken, corn, bell pepper and celery in a bowl. Gently toss. Distribute the mixture in the center of the Mission® flour tortillas. Roll up tightly. Place two toothpicks through each flauta.
2. Fry flautas in deep fryer. Fry until golden brown. Remove toothpicks. Cut in half at an angle. Serve immediately with Pico de Gallo and sour cream.

Pico de Gallo

Serves 1

Ingredients:

- 1/2 chopped Onion , Red or White
- 2 Tbsp. fresh Lime Juice
- 5 Roma (Plum) Tomatoes , seeded and diced
- 1/2 cup fresh Cilantro , stemmed and chopped
- 2 - 3 Jalapeno Peppers , stemmed, seeded and minced
- Salt , to taste
- Pepper , to taste

Directions:

1. Combine the onions and lime juice in a medium bowl.
2. Add remaining ingredients except the salt.
3. Stir well. Season with salt and pepper and serve immediately.