



Recipes

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Salmon Strip Fajitas with Cilantro Pesto

Serves 4

Ingredients:

3 Tbsp. Jalapeno Peppers , stemmed and chopped
1 cup Cilantro Leaves
1/2 cup Parsley , stemmed
1/4 cup Parmesan Cheese , grated
1/3 cup Pepitas (raw pumpkin seeds)
1/4 tsp. Salt
4 cloves Garlic , roughly chopped
1/2 cup Vegetable Oil
2 lbs. Salmon Filets cut into 3/4" strips
Salt and Pepper to taste
1 1/2 Tbsp. Canola Oil
1 cup Onion , sliced
1 cup Fennel , sliced
1 cup Red Bell Pepper , sliced
4 Mission® 8" Heat Pressed Flour Tortillas (10410)
1 cup Watercress

Directions:

1. In a food processor, blend first 7 ingredients. With the processor running pour in the oil through the processor chute. Set aside
2. Season salmon with salt and pepper.
3. Heat 1 1/2 Tbs. oil in a large skillet over medium high heat. Add the vegetables and sauté for 1 minute. Add 2 Tbs. of pesto and stir to distribute. Add the salmon strips and sauté until the salmon is firm and cooked throughout.
4. Heat tortillas and fill with the salmon fajitas and watercress. Roll tortillas and serve.