



Recipes

MISSIONFOODSERVICE.COM

Smoked Salmon Nachos

Serves 4

Ingredients:

8 oz. Mission® Pre-Fried Yellow Round Tortilla Chips (10830)
1/2 cup Sour Cream
2 Tbsp. fresh Chives , chopped
1/3 cup fresh Cilantro , chopped
1 Tbsp. fresh Lime Juice
1 Tbsp. fresh Oregano , minced
freshly ground Pepper , to taste
6 oz. Smoked Salmon , cut into strips
1/2 small Avocado , sliced
1 small Roma (Plum) Tomato , seeded and chopped
1 Serrano Chile , seeded and minced
2 Green Onions , sliced
1/3 cup Red Onion , sliced
1/2 cup Red Bell Pepper , chopped

Directions:

1. Preheat oven to 350° F. In a small bowl combine the sour cream, chives, cilantro, lime juice, oregano and pepper. Set aside.

2. Place Mission® tortilla chips on an oven safe platter. Place in oven and bake until warm, about 2 minutes. Drizzle the sour cream sauce over the chips and top with remaining ingredients. Serve.