



Recipes

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Snappy Snapper Tacos with Orange Salsa

Serves 1

Ingredients:

- 2 Mission® 6" White Corn Tortillas (10600)
- 1/4 cup Blackened Snapper (see Related Recipe)
- 1 Tbsp. Shredded Cabbage
- 1 1/2 Tbsp. Zesty Orange Salsa (see Related Recipe)
- 2 slices Avocados

Directions:

1. Heat tortillas until warm and pliable. Stack and fill with snapper, cabbage, salsa and avocado. Serve.

Blackened Snapper

Serves 1

Ingredients:

- 1 lbs. Red Snapper Fillet
- 1 Tbsp. Blackening Spice
- Garlic Salt & Pepper to taste

Directions:

1. Season snapper with seasonings. Place desired amount over an oiled grill and grill until firm, about 4-5 minutes per side.
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Zesty Orange Salsa

Serves 1

Ingredients:

- 1/6 large (1½ cups or 8 oz.) Navel Orange
- 1/8 cup (5 oz.) Roma Tomatoes seeded, chopped
- 1/8 oz. (1/3 cup) Red Onion , finely diced
- 1/6 tsp. Chipotle Chiles in Adobo, minced
- 1/8 tsp. Salt
- 1/8 tsp. Fresh Oregano

Directions:

1. Cut peel and pith from oranges and segment into wedges, then dice. Combine with remaining ingredients. Refrigerate.