



Recipes

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Crab & Bacon Flautas

Serves 12

Ingredients:

2 cups Crab Meat , well drained (preferably Dungeness)
2/3 cup Red Bell Pepper , finely chopped
1/2 cup Sliced Green Onion
6 slices Cooked, crumbled Bacon
1/2 cup Cream Cheese , softened
2 tsp. Cayenne Pepper Hot Sauce
1/2 tsp. Cayenne Pepper Sauce Pepper
2 Mission® 6" White Corn Tortillas (10600) , well crumbled
2 Tbsp. Mayonnaise
2 Tbsp. Capers , drained
1/2 tsp. Lemon Zest
12 Mission® 8" Heat Pressed Flour Tortillas (10410)
1 batch Easy Avocado Salsa (see Related Recipe)

Directions:

1. Combine all ingredients except the tortillas in a large bowl. Place ¼ cup crab mixture down the middle of each Mission® tortilla. Fold in the sides, then rollup tightly. Secure with a toothpick.
2. Place flautas in a deep fat fryer heated to 350°F. Fry until golden and drain on a paper towel lined surface. Serve with Easy Avocado Salsa.

Easy Avocado Salsa

Serves 1

Ingredients:

1/6 large Avocado
1 1/3 oz. (2 cups) Prepared Green Chile Hot Sauce
1/8 oz. (2 Tbsp.) Sliced Green Onion
1/8 oz. (2 tsp.) Chopped Jalapeno Pepper

Directions:

1. Cut avocados in half, remove seed. Scoop out flesh and place in a blender or food processor. Add remaining ingredients and blend until smooth.