



## Recipes

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### Wasabi Crab Salad in Tortilla Cups

Serves 16

#### Ingredients:

8 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)  
4 Tbsp. Unsalted Butter , melted  
3/4 cup Mayonnaise  
2 tsp. Wasabi Powder  
1 Tbsp. Fresh Lime Juice  
1/4 tsp. Salt  
1/4 tsp. Hot Sauce (such as Cholula®)  
3/4 cup Radish Sprouts  
1/2 cup Radishes , matchstick sliced  
1 cup Lump Crab Meat  
1 cup Chopped Pummelo or Grapefruit segments  
1/4 cup Sliced Green Onion

#### Directions:

1. Using a 3-4" biscuit cutter, cut tortillas into rounds. Brush with melted butter. Place rounds into mini muffin tins to form the mini cups. Bake at 425° until golden, about 10 minutes. Remove and allow to cool.
2. Mix the next five ingredients in a mixing bowl and set aside.
3. Trim radish sprouts to one inch in length. Toss sprouts with radishes, crab meat, pummelo (or grapefruit). Fold in the mayonnaise mixture and toss until coated. Place 1/4 cup of filling in each tortilla cup and serve immediately.