



Recipes

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Makaha Ceviche Tostada

Prep Time: 10 Minutes

Serves 1

Ingredients:

2 Mission® 6" White Corn Tortillas (10600)
4 oz. Tilapia Ceviche (see Related Recipe)
2 oz. Hass Avocados , diced
1/2 oz. Pepitas , toasted
2 oz. Romaine Lettuce , sliced
1 1/2 oz. Mangos , diced
3/4 oz. Fried Pork Rinds
3/4 oz. Pineapple , diced

Directions:

1. Fry Mission® 6" White Corn Tortillas in a 350° fryer until golden brown.
2. Place Tilapia Ceviche on a tostada. Garnish with lettuce, mango, pineapple, pork rinds, pepitas and lettuce.
3. Repeat with top layer.

Tilapia Ceviche

Prep Time: 10 Minutes

Cooking Time: 480

Minutes

Serves 1

Ingredients:

3 5/8 oz. Diced Tilapia
1 1/8 oz. Lime Juice
3/8 oz. Pineapple Juice
1/5 tsp. Salt
1/4 oz. Rice Wine Vinegar

Directions:

1. Combine ingredients in a glass bowl. Refrigerate for at least four hours.