



Recipes

MISSIONFOODSERVICE.COM

Puerto Surf & Turf Platter

Prep Time: 10 Minutes

Cooking Time: 12 Minutes

Serves 1

Ingredients:

- 5 oz. Button Mushrooms
- 12 oz. Seasoned Ribeye Steaks
- .5 oz. Extra Virgin Olive Oil
- 6 oz. Asparagus spears
- 2 oz. White Onions , sliced
- 3 16-20 count Seasoned Shrimp
- 3 slices Bacon
- 2 oz. Melted Clarified Butter
- 5 Mission® 8" Heat Pressed Flour Tortillas (10410)
- 8 oz. Mission® Pre-cut Unfried Thin White Corn Tortilla Chips (10867)
- 3 oz. Pico de Gallo

Directions:

1. Sauté mushrooms in pan with olive oil for 3-5 minutes.
2. Coat the asparagus spears in extra virgin olive oil. Charbroil the ribeye steak, asparagus and onions.
3. Wrap shrimp with bacon slices. Skewer the shrimp and grill.
4. Place the steak on a platter along with the side dishes, skewered shrimp and melted butter.
5. Heat the Mission® Flour Tortillas on a grill.
6. Serve with heated flour tortillas and tortilla chips.