



Recipes

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Smoked Pheasant Salad with Maple Chipotle Vinaigrette

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 8 oz. Baby Lettuce Mix
- 2 oz. Sugar Snap Peas , julienned
- 1 oz. Walnut Halves
- 1.5 oz. Maple Chipotle Vinaigrette (see Related Recipe)
- 3 oz. Smoked Pheasant Breast, thinly sliced
- 1 oz. Whole Wheat Tortilla Straws (see Related Recipe)
- .5 oz. Pomegranate Seeds
- .25 oz. Toasted Pepitas
- .25 oz. Queso Fresco

Directions:

1. Toss the greens, peas and the walnut halves with the Maple Chipotle Vinaigrette.
2. Top with smoked pheasant breast slices. Garnish with the pomegranate seeds, pepitas, queso fresco and Whole Wheat Tortilla Straws.

Maple Chipotle Vinaigrette

Prep Time: 15 Minutes

Serves 1

Ingredients:

- 3/8 oz. Maple Syrup
- 3/4 oz. Apple Cider Vinegar
- 1/8 oz. Minced Chipotle in Adobe
- 1/8 oz. Minced Shallots
- 1/8 oz. Orange Juice
- 1/8 oz. Lime Juice

Directions:

1. Combine all the ingredients.
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Whole Wheat Tortilla Straws

Serves 1

Ingredients:

2/3 Mission® 10" Whole Wheat Tortilla (10425)

Directions:

1. Cut the Mission® Whole Wheat Wraps in half. Run tortillas through a pasta machine on the linguine setting to make threads.
2. Place in deep fryer and cook until golden brown.