



## Recipes

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## Tres Tacos

Prep Time: 10 Minutes

Cooking Time: 30 Minutes

Serves 3

### Ingredients:

- 1 Kobe Beef Taco (see Related Recipe)
- 1 Chicken Taco (see Related Recipe)
- 1 Lobster Taco (see Related Recipe)
- 3 oz. Guacamole , prepared
- 1 Lime , sliced

### Directions:

1. Place Kobe Beef Taco, Chicken Taco and Lobster Taco on a long platter.
2. Garnish with guacamole and limes.





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### Lobster Tacos

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

#### Ingredients:

- 1 Mission® 6" Blue Corn Tortilla (10612) , preheated
- 1/3 Spiny Lobster Tail, boiled
- 1 1/3 oz. Beurre Blanc Sauce (see Related Recipe) or Reisling Wine
- 1 oz. Fresh Cilantro , chopped
- 1 1/3 oz. Papayas , diced

#### Directions:

1. On high heat, bring a large pot of water to a boil.
  2. Place live lobster in boiling water for 2–3 minutes.
  3. Crack open shell, remove meat and cut into medallions.
  4. Flash heat both sides of Mission® Blue Corn Tortillas on hot grill.
  5. Place lobster meat on blue corn tortilla. Top with cilantro and papaya.
  6. Drizzle with Beurre Blanc Sauce and serve.
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# Chicken Tacos

Serves 1

### Ingredients:

- 3 Mission® 6" White Corn Tortillas (10600)
- 8 oz. Seasoned Boneless Skinless Chicken Breast
- 3 oz. Jicama , julienned
- 3 oz. Radishes Sprouts
- 4 oz. Red Chile Sauce (see Related Recipe)

### Directions:

1. Preheat grill to high.
  2. Place seasoned chicken breasts on grill.
  3. Cook to preference (3–5 minutes per side).
  4. Remove and slice chicken against the grain.
  5. Flash heat both sides of Mission® White Corn Tortillas on grill.
  6. Place chicken slices on tortilla and top with jicama and radish sprouts.
  7. Drizzle with Red Chile Sauce and serve.
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### Kobe Beef Tacos

Prep Time: 2 Minutes

Cooking Time: 10 Minutes

Serves 1

#### Ingredients:

- 1 Mission® 6" Red Corn Tortilla (10611)
- 1 1/3 oz. Garlic Ginger Tangerine Sauce (see Related Recipe)
- 2 2/3 oz. Seasoned Kobe Wagyu Beef
- 1 1/3 oz. Asian Spicy Slaw (see Related Recipe)

#### Directions:

1. Preheat grill to high.
2. Place seasoned Kobe Wagyu beef filets on grill.
3. Charbroil to preference.
4. Flash heat both sides of Mission® Red Corn Tortillas on grill.
5. Slice beef into thin strips against the grain.
6. Place beef and Asian Spicy Slaw on tortilla.
7. Drizzle with Garlic Ginger Tangerine Sauce and serve.