



Cocktel de Mariscos Nachos Bowl

Prep time: 30 Cook Time: Servings: 12

Latino,Appetizers/Sides/Snacks,Entrees,Chips, Strips & Taco Shells,FSR/QSR,Casual Dining,Catering,Seafood,Modern Mexican,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pre-cut Unfried White Corn Tortilla Chips	10861		36 Oz.
lime juice			As Needed
Kosher salt			As Needed
Shrimp		cooked, chopped	24 Oz.
Clams		raw	6 Oz.
Cocktel Sauce		see related recipe	6 cup
Red Onions		diced	3 Oz.
Avocado		diced	6 Oz.
Limes		fresh cut into quarters	3 Each



Instructions

1. Combine 2 oz. shrimp and ½ oz. clams in bowl and refrigerate for at least 1 hour.
2. Fry tortillas at 350°F until crisp. Immediately season with salt and lime juice. Set aside.
3. To serve: create a well of chips and place the seafood mixture in the middle. Spoon ½ cup of Cocktail sauce over the chips and top with onion, avocado, and a squeeze of fresh lime.



Cocktel Sauce

Prep time: 5 Cook Time: 20 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Tomatoes		fire roasted	96 Oz.
Jalapeño		fresh, whole	8 Each
Hot Sauce			4 Oz.
Lime Juice		fresh	12 Oz.
Worcestershire Sauce			3 Tbsp.
Garlic Paste			5 1/2 Tbsp.
Cilantro		minced	4 Oz.

Instructions

1. Char the jalapenos over an open flame. Once cooled, remove seeds and stems.
2. Add all ingredients to a food processor and blend until almost smooth. Reserve refrigerated.

