



Recipes

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Chicharrones Pork Tacos with Salsa Roja

Prep Time: 750 Minutes

Cooking Time: 240

Minutes

Serves 12

Ingredients:

24 each 5.5" Super Soft White Corn Tortillas (39257)

24 oz. Shredded Pork, see related recipe

3/4 cup Chicharrones, crushed

3 cups Cilantro Lime Yogurt, see related recipe

3 cups Salsa Roja, see related recipe

4 oz. Queso Fresco , crumbled

Directions:

1. To assemble one taco, top a tortilla with 1 oz.

Shredded Pork ½ tbsp. crushed chicharrones, 1 tbsp.

Cilantro Lime Yogurt, 1 tbsp. Salsa Roja, and garnish

with 1 tsp. queso fresco crumbles. Serve two tacos per order.

Cilantro Lime Yogurt

Prep Time: 10 Minutes

Serves 1

Ingredients:

1/4 cup Yogurt , plain

1/4 tsp. Lime , zest

1/8 each Lime , juice

1/2 tsp. Cilantro leaves, chopped

1/8 tsp. Coriander , ground

1/8 tsp. Garlic , minced

Salt , as needed

Directions:

1. Combine the first six ingredients together. Mix until uniform.

2. Season with salt to taste. Hold cold for service.



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Salsa Roja

Prep Time: 10 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

Olive Oil , as needed

1/6 oz. Onion , diced

1/8 each Garlic Clove , small , diced

1/2 oz. Tomatoes , fresh , diced

1/8 each Serrano Pepper

1/8 tsp. Lime Juice , fresh

Ancho Chili Powder , to taste

Salt , to taste

Pepper , to taste

Directions:

1. Sauté onions, garlic, and chili pepper over medium heat until soft. Meanwhile, bring a pot of water to a boil, add tomatoes; simmer for 5 minutes.

2. Combine onions, garlic, chili pepper, tomatoes, and lime juice in a food processor and puree to desired consistency.

3. Transfer salsa to a sauté pan and reduce until slightly thickened. Season to taste with salt and ancho powder.



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Shredded Pork

Prep Time: 750 Minutes

Cooking Time: 3 Minutes

Serves 1

Ingredients:

10 oz. Garlic , minced
1 tsp. Lime , zest
1/4 cup Lime Juice
1/2 cup Salt
1 tsp. Mexican Cinnamon Stick, toasted, ground
1 tsp. Coriander Seed, toasted, ground
5 lbs. Pork Shoulder, trimmed, cut into 2" pieces
1 gallon Chicken Stock
4 oz. Guajillo Peppers , stemmed, seeded, hydrated in hot water

Directions:

1. Combine the first six ingredients together to make marinade.
2. Rub the marinade into the skin of the pork shoulder and allow to marinate, under refrigeration overnight.
3. In a deep hotel pan combine the chicken stock with the guajillo peppers and add the pork shoulder. Wrap with foil.
4. Braise pork shoulder in oven at 250°F until the pork is pull-apart tender and cooked through.
5. Pull the pork and hold hot for service.