



Recipes

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Mojo Pork Empanadas

Prep Time: 60 Minutes

Cooking Time: 330

Minutes

Serves 20

Ingredients:

35 each 6" Pressed Mazina™ Tortillas (08042)
2 qts. Simmering Hot Water
1.7 lbs. Mojo Shredded Pork , see recipe
1 lbs. Roasted Yacca* , small dice
8 oz. vol. Spicy Pickled Peppers , chopped, see recipe
16 oz. vol. Monterey Jack Cheese , shredded
16 oz. Cotija Cheese Crumbles
garnish Crispy Garlic Dijonnaise, see recipe

Directions:

1. Place shredded pork, diced roasted yucca, green onions, spicy peppers and cheeses together in a mixing bowl. Fold ingredients together until evenly distributed.
2. Quickly dip Mazina Tortillas in simmering hot water and place on work surface.
3. Tortilla should be slightly gummy but not break.
4. Scoop 1 ½ to 2 oz. of filling and place on front half of Mazina tortilla.
5. Fold top half over to make half moon shape, and pinch sides to close, making sure that there are no air pockets in filling. (Tortillas should stick together.)
6. Place empanadas on parchment lined sheet pan; cover with damp paper towels, wrap in plastic and refrigerate until ready for use.
7. When ready to fry empanadas, press outside edges with fork to ensure that ends are sealed and to mark tortillas.
8. Place empanadas in 350F fryer and fry until golden brown and inside of filling are hot throughout.



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Spicy Pickled Peppers

Serves 1

Ingredients:

12 oz. Red Bell Peppers , thinly sliced
12 oz. Green Bell Peppers , thinly sliced
6 oz. Yellow Onions , julienne cut
1 oz. Naturally Fresh® Buffalo Wing Sauce
2.5 oz. Apple Cider Vinegar
3 oz. Granulated Sugar
1/2 tsp. Kosher Salt

Directions:

1. Place buffalo wing sauce, apple cider vinegar, sugar and salt together in mixing bowl.
 2. Whisk until sugar is dissolved.
 3. Fold in peppers and onions.
 4. Marinate at least 2-4 hours before service to allow flavors to develop.
 5. Place in storage container.
 6. Label, date and refrigerate.
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Mojo Roasted Pork

Prep Time: 60 Minutes

Cooking Time: 330

Minutes

Serves 1

Ingredients:

1/8 cup Sweet Onion chopped
1/8 cup Fresh Garlic , chopped
1/8 cup Key Lime Juice
1/8 cup Orange Juice
1/8 tsp. Fresh Grapefruit Zest
1/8 tsp. Fresh Lemon Zest
1/8 tsp. Kosher Salt
1/8 tsp. Black Pepper
1/8 tsp. Ground Cumin
1/8 cup Olive Oil
3 4/5 oz. Pork Butt

Directions:

1. Whisk all marinade ingredients together in mixing bowl or in food processor until emulsified.
2. Place pork in 2" deep pan
3. Pour mojo marinade evenly over pork and place in 275 oven until meat falls apart with a fork, approximately 5-6 hours.
4. Remove from oven and cool slightly.
5. When pork is cool enough to handle, shred meat and serve warm or cover meat, label, date and refrigerate until ready for use.



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Crispy Garlic Dijonnaise

Serves 1

Ingredients:

2 Tbsp. Olive Oil
2 Tbsp. Fresh Garlic , minced
1/2 cup Creole Mustard
1/4 cup Mayonnaise

Directions:

1. Heat olive oil in sauté pan over medium low heat.
2. Add minced garlic and sauté until garlic begins to turn a light golden brown.
3. Remove from heat and cool.
4. Fold in with remaining ingredients in a mixing bowl.
5. Place in a storage container.
6. Label, Date and Refrigerate.