



Recipes

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Pork Vindaloo Flatbread

Prep Time: 60 Minutes

Cooking Time: 360

Minutes

Serves 2

Ingredients:

- 1 each 12" Chipotle Chile Wrap (10253)
- 3/4 oz. vol. Pineapple Chutney
- 2 oz. wt. Shredded Pork Vindaloo, see related recipe
- 1 oz. wt. Crumbled Goat Cheese
- Red Chiles , seeds removed and thinly sliced garnish
- 2 oz. vol. Churri Yogurt Sauce , see related recipe

Directions:

1. Place 10" Buffalo Bleu Cheese Tortilla on a hot plate.
2. Brush tortilla with pineapple chutney.
3. Spread pork vindaloo evenly over entire flatbread.
Top with crumbled goat cheese.
4. Place in a deck oven set at 475F for approximately 3-5 minutes or until bottom is lightly crispy.
5. Remove from deck oven, garnish with sliced red chiles and serve with a side of churri yogurt.
6. Serve warm.



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Churri Yogurt Sauce

Serves 1

Ingredients:

1 tsp. Ground Cumin
1/4 cup Fresh Mint , finely chopped
1/2 cup Fresh Cilantro , chopped
1 Tbsp. Fresh Ginger , minced
2 tsp. Green Chiles , minced
3/4 cup Plain Yogurt
3/4 cup Buttermilk
1/2 cup Yellow Onion , minced

Directions:

1. Fold all ingredients together in mixing bowl.
 2. Place in a storage container and hold covered and refrigerated until ready for use.
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Pork Vindaloo

Serves 1

Ingredients:

For Chimmichurri:

20 oz. vol. Yellow Onions , finely chopped

1/4 cup Red Chiles , chopped

1/3 cup Fresh Garlic , chopped

1/4 cup Fresh Ginger , chopped

2 tsp. Tumeric

2 Tbsp. Black Mustard Seeds

1/3 cup Coriander Seeds

4 tsp. Cumin Seeds

3/4 tsp. ** Fenugreek Seeds

3 each Whole Cloves

2/3 cup White Vinegar

1/3 cup Balsamic Vinaigrette

1/4 cup Light Brown Sugar

4 1/2 lbs. Pork Butt

Directions:

1. Whisk all ingredients together except for pork in a mixing bowl.
2. Coat pork in vinegar and spices. Marinate covered and refrigerated overnight.
3. Place pork and marinade in a 2" deep pan and bake in 300F convection oven covered for approximately 5-6 hours. Remove cover from pork and continue cooking 30-45 minutes.
4. Remove pork from oven and cool slightly.
5. Pork should be falling apart when touched with a fork.
6. Shred pork and hold hot with juices.
7. **Fenugreek seeds are available in Indian Grocery / Market.