



Recipes

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Smoked Chicken Tacos with Habanero-Coconut Hot Sauce

Prep Time: 35 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

Smoked Chicken , see related recipe

36 each 5" White Corn Taco Shells (10105)

Green Cabbage , finely shredded for garnish

Red Cabbage , finely shredded for garnish

Toasted Cashews , rough chopped for garnish

Fresh Scallions , thinly sliced for garnish

Fresh Papaya , peeled and small diced for garnish

Habanero-Coconut Hot Sauce , see related recipe, for garnish

Directions:

1. For one order; add 1 oz. of chopped smoked chicken into 3 Mission Taco Shells, garnish with cabbages, cashews, scallions and fresh papaya. To finish; drizzle each taco with habanero-coconut hot sauce, repeat for remaining taco shells.





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Smoked Chicken

Prep Time: 10 Minutes

Cooking Time: 150

Minutes

Serves 1

Ingredients:

1/3 oz. Brown Sugar
1/2 tsp. Ground Allspice
1/6 tsp. Ground Cinnamon
1/6 tsp. Ground Clove
1/8 tsp. Ground Nutmeg
1/6 tsp. Dried Thyme
1/2 tsp. Dried Ground Chipotle Powder
1/2 tsp. Salt
1/6 tsp. Pepper
2/3 each Fresh Bone-In Chicken Thigh-Leg Quarters
1 lb. Applewood Smoking Chips, soaked in water

Directions:

1. Combine all spices together and rub on chicken and marinate in an air tight container or bag for up to 6 hours under refrigeration.
2. Pre-heat smoker according to manufacturer's instructions with soaked wood chips. Place marinated chicken on the racks of the smoker and smoke for 2- 2 ½ hours or until an internal temperature of 165° is reached. Once completely smoked, remove chicken skin and de-bone, chop into small pieces. Reserve warm. May need to add a small amount of water to pan to keep moist while holding.



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Habanero-Coconut Hot Sauce

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/4 each Fresh Habanero Pepper , de-seeded and minced

2/3 oz. Shredded Sweetened Coconut

1 fl. oz. Lite Coconut Milk

1/6 fl. oz. Pineapple Juice

1/8 cup Fresh Cilantro , minced

1/6 tsp. Salt

Directions:

1. Place all ingredients into blender and blend for 30 seconds, adjust salt if needed; funnel into a squeeze bottle. Reserve.