



Recipes

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Chamoy Street Tacos

Prep Time: 20 Minutes

Cooking Time: 180

Minutes

Serves 12

Ingredients:

24 each 4.5" White Corn Tortillas (20123)

2 1/2 lbs. Pork Shoulder

Salt and Pepper , as needed

Canola Oil , as needed

Chamoy Marinade , see related recipe , divided

6 oz. White Rice , prepared

2 oz. Cilantro , fresh , chopped

1 oz. Lime Juice , fresh

Mango Passion Fruit Salsa , see related recipe

Fresh Lime Quarters , as needed

Directions:

1. Pre-heat the oven to 375° F.

2. Season the pork shoulder well with salt and pepper.

3. Heat a large skillet over medium-high heat. Add 2 tbsp. canola oil. Sear the pork shoulder on all sides, about 10 minutes. Once browned, transfer to a half hotel pan and pour over all but ¼ cup chamoy marinade, reserving it for later use. Cover the pan with plastic film, then aluminum foil, and place in the pre-heated oven. After 1 hour, remove from oven, and using tongs, flip the pork shoulder. Cover and return to the oven for 1 hour. Turn the pork once more, cover and cook for an additional 45 minutes. Remove the pan from the oven and once the pork is cool enough, remove it from the pan onto a cutting board and pull it apart with two forks. Return the pork to the pan juices. Reserve.

4. On the stove-top over medium high heat, heat the tortillas in a small amount of oil, turning once, about 30 seconds.

5. Combine the white rice, chopped cilantro and lime juice in a bowl.

6. To assemble tacos, place two tortillas on top of one another. Fill each with ½ oz. cilantro lime rice and 1 oz.



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Chamoy Marinade

Prep Time: 15 Minutes

Serves 1

Ingredients:

- 1/2 oz. Ancho Chile Pepper , dried
- 1/2 oz. California Chili Pepper , dried
- 1/3 cup Lime Juice , fresh
- 5 oz. Apricots Fruit Spread
- 1/4 cup Granulated Sugar
- 1/2 tsp. Salt

Directions:

1. Place chili peppers in a bowl and cover with hot water. Set aside to re-hydrate.
 2. In a medium bowl, combine lime juice, apricot spread, sugar, and salt. Mix well to combine.
 3. Remove rehydrated peppers from water. Remove stems and seeds, discard. Place rehydrated skins in a food processor and process until smooth. Combine pureed peppers with apricot mixture. Mix well to combine. Reserve refrigerated.
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Mango Passion Fruit Salsa

Prep Time: 15 Minutes

Serves 1

Ingredients:

- 6 1/2 oz. Mangos , diced
- 6 1/2 oz. Tomatoes , fresh , diced , seeded
- 1 1/2 oz. Jalapeño , minced , seeded
- 2 1/4 oz. Red Onion , diced
- 1 1/2 oz. Passion Fruit Puree
- 3/4 oz. Cilantro , fresh , chopped
- Sea Salt , as needed

Directions:

1. Combine all ingredients together, mix well to combine. Reserve refrigerated.