



Recipes

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Chicken Adobo Lumpia

Prep Time: 60 Minutes

Cooking Time: 50 Minutes

Serves 12

Ingredients:

36 each 6" Pressed Mazina™ Tortillas (08042)
5 1/4 lbs. Chicken Thighs , skin-on , bone-in
28 oz. Adobo Marinade , see related recipe
Sea Salt , to taste
4 1/2 cups Banana Ketchup , see related recipe

Directions:

1. Combine chicken and Adobo Marinade and allow to marinate overnight, under refrigeration.
2. Place chicken legs and marinade in a large pan and fill with just enough water to cover the chicken. Bring to a boil, reduce heat to low, cover and simmer for 40 minutes, or until cooked through.
3. Remove the chicken and garlic cloves from the braising liquid and increase heat. Allow to reduce for 10 minutes. Meanwhile, discard chicken skin and shred the chicken, discarding bones.
4. In a food processor, combine chicken, garlic from braising liquid, and 3/4 cup of the reduced braising liquid. Pulse until coarsely chopped, season with salt, and reserve refrigerated.
5. Preheat deep fryer to 350°F.
6. To assemble the lumpia, place 1 oz. of the chicken filling in a strip down the center of a tortilla and tightly roll. Secure the tortilla with toothpicks and deep fry for 1½-2 minutes, or until crispy. Cut lumpia in half on a bias and serve 6 halves per order with 3 oz. of banana ketchup.



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Adobo Marinade

Prep Time: 5 Minutes

Serves 1

Ingredients:

2 1/2 cups Coconut Vinegar

3/4 cup Soy Sauce

10 cloves Garlic , whole , peeled

1 Tbsp. plus 1 tsp. Black Peppercorns

8 each Bay Leaves

Directions:

1. Combine all ingredients in a bowl so that they are well incorporated. Reserve refrigerated.



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Banana Ketchup

Prep Time: 5 Minutes

Cooking Time: 35 Minutes

Serves 1

Ingredients:

Vegetable Oil , as needed

2 1/4 cups Onion , yellow , diced

2 Tbsp. Garlic , minced

2 each Serrano Peppers , small , sliced

2 oz. Tomato Paste

4 each Bananas , very ripe , peel , quartered

8 1/2 oz. Apple Cider Vinegar

1/2 cup Water

1 tsp. Black Pepper

1/4 tsp. Ground Clove

Salt , to taste

2 Tbsp. plus 1 tsp. Honey

2 Tbsp. plus 1 tsp. Rum

Directions:

1. Over medium high heat, in a hot pan with olive oil, sauté onion for 5-7 minutes or until soft. Add the garlic and serrano pepper and cook an additional 2-3 minutes. Stir in tomato paste and cook 1-2 minutes.

2. Add remaining ingredients and bring to a boil. Simmer for 20-30 minutes, or until thick, like ketchup, then transfer mixture to a food processor and blend until smooth.