



Recipes

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Berbere Goat Taquitos

Prep Time: 5 Minutes

Serves 12

Ingredients:

- 12 each 6" Fry-Ready Tortilla (37186)
- 12 oz. Taquito Filling, see related recipe
- 12 oz. Crema, prepared

Directions:

1. To assemble one taquito, fill one tortilla with 1 oz. of Taquito Filling and roll using a toothpick to keep taquitos shape.
2. Fry taquito at 350°F until golden brown. Remove toothpick, and serve with a 1 oz. side of crema for dipping.

Taquito Filling

Prep Time: 15 Minutes

Serves 1

Ingredients:

- 2 lbs. Goat meat, cut into 1" cubes
- As needed Berbere seasoning, prepared
- As needed Kosher Salt
- As needed Black Pepper
- 6 oz. Queso Fresco , crumbles

Directions:

1. Liberally season goat meat with Berbere seasoning and smoke at 200°F until tender.
2. In a stand mixer, add the smoked goat and queso fresco and mix with the paddle attachment until mix is combined.