



## Recipes

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# Mini Empanadas with a Trio of Dipping Sauces

Prep Time: 30 Minutes

Cooking Time: 45 Minutes

Serves 12

### Ingredients:

12 each 8" Pressed Mazina™ Tortillas (08043) , cut into (3) 4" rounds using ring cutter

2 1/4 cups Chicken Mezcal and Lime Chicken, see related recipe

3/4 cup Chihuahua cheese, shredded

Approx. 1/4 cup Egg white, beaten

3 cups Chimichurri Sauce

3 cups Aji Amarillo sauce

3 cups Salsa rosado

### Directions:

1. Using a 4" round pastry cutter, cut each Mazina® Tortilla into 3 rounds.

2. To create one empanada place 1 tbsp. of Mezcal and Lime Chicken and 1 tsp. cheese in the center of a mini round tortilla. Brush the inside edges of the tortilla with egg white and press into a half moon shape. Crimp to keep shape if needed.

3. Deep fry at 350°F for approx. 2 min. until golden and reads an internal temperature of 165°F.

4. Serve 3 per order with a 1/4 cup ramekin of each sauce on the side for dipping.

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## Recipes

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### Mezcal and Lime Chicken

Prep Time: 30 Minutes

Cooking Time: 45 Minutes

Serves 1

#### Ingredients:

4 oz. Chicken thighs, boneless, skinless  
1/4 tsp. Tajín (or similar chili lime seasoning)  
1/6 tsp. Ground cumin seed  
1/6 tsp. Ground coriander  
1/8 cup Canola Oil  
1/8 cup White onion, sliced  
3/4 each Garlic cloves, crushed  
1/8 cup Mezcal  
Orange zest, 2 oranges  
Lime zest, 6 limes  
1/8 cup Lime juice  
1/4 cup Chicken stock  
1/4 cup Water

#### Directions:

1. Season chicken thighs with Tajín chili lime seasoning, ground cumin and ground coriander.
2. In a large stock pot over high heat, add the canola oil and sear the chicken Approx. 30 seconds per side, just until slight caramelization starts to form.
3. Add onions and cook until tender (approx. 2 min) and then add garlic cloves and deglaze with Mezcal.
4. Add remaining ingredients, cover with foil and finish in an oven at 325°F until chicken is fully cooked and pull-apart tender (approx. 30-45 min.).
5. Remove chicken thighs from the cooking liquid and let cool slightly to the touch and shred.
6. Reserve refrigerated until use.