



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Mini Tortilla Sopes with Cotija Cheese

Prep Time: 18 Minutes

Serves 12

Ingredients:

36 each 4.5" Heat Pressed Flour Tortillas (28671)

36 oz. Guacamole , fresh, prepared

36 oz. Chicharron, see related recipe

2 1/4 cups Cotija cheese , crumbed

3/4 cup Red Onion , minced

As needed Lime wedges

Directions:

1. To make Chicharron, place pork belly pieces on fat side and score every 1/2". Toss pork belly pieces in mixture of baking powder, baking soda and salt. Transfer to sauce pot and fill with just enough water to cover, about 6 cups. Cook over low heat until water evaporates and pork belly is cooking in rendered fat, about 3 1/2 hours. Turn heat to medium-high and cook until pork belly becomes golden brown and crispy, about 15 minutes. Drain and season with more salt as needed. Reserve warm.

2. To prepare single serving, deep-fry 3 flour tortillas for 1 minute or until puffy and golden. Drain on paper towel-lined sheet pan. Press center of each puffed tortilla lightly to indent and then top each with 1 tbsp. guacamole, 1 oz. crispy Chicharron and 1 tbsp. cotija cheese crumbles and 1 tsp. red onion. Serve immediately with lime wedges.



Recipes

MISSIONFOODSERVICE.COM

Chicharron

Serves 1

Ingredients:

6 lbs. Pork belly, raw, cut into 1" x 1/2" pieces

1 1/2 tsp. Baking Powder

3/4 tsp. Baking Soda

3/4 tsp. Salt

As needed Water

Directions:

1. To make Chicharron, place pork belly pieces on fat side and score every 1/2". Toss pork belly pieces in mixture of baking powder, baking soda and salt.

Transfer to sauce pot and fill with just enough water to cover, about 6 cups. Cook over low heat until water evaporates and pork belly is cooking in rendered fat, about 3 1/2 hours. Turn heat to medium-high and cook until pork belly becomes golden brown and crispy, about 15 minutes. Drain and season with more salt as needed. Reserve warm.