



Recipes

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Spicy Chorizo and Cheese Taquitos Cone

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

3 each 8" Fry-Ready Tortilla (37185)
4.5 oz. Spicy Mexican Chorizo, fully cooked and crumbled
3 oz. Oaxaca Cheese
4.5 oz. Avocado-lime Sauce, see related recipe
As Needed Liquid Egg Whites, for brushing edges

Directions:

1. Pre-heat deep fryer to 350F
2. For each taquito, warm the tortilla, and fill with 1.5 oz of spicy chorizo and 1 oz of Oaxaca cheese
3. Brush edges of the tortilla with egg whites and roll tightly closing both sides
4. Place taquito on fry basket with seal side down and topped with another fry basket on top
5. Fry until golden brown
6. Cut taquitos in half and serve in paper cone with Avocado-lime dipping sauce on the side of drizzled over each order





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Avocado-lime Sauce

Serves 1

Ingredients:

4 oz. Avocados , super ripe
4 oz. Mexican Créma
2 oz. Water
.8 oz. Cilantro
.5 oz. Garlic Paste
1.5 oz. Lime Juice
.1 oz. Salt
.05 oz. Pepper

Directions:

1. Blend until smooth