



Recipes

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Hot Taco Box

Prep Time: 15 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

- 1 each 6" Pressed Mazina™ Tortilla (08042)
- 1 each Multi-cheese taco, see related recipe
- 1 each Cheese and refried beans taco, see related recipe
- 1 each Chicken taco, see related recipe
- 1 each Pork Carnitas taco, see related recipe
- 1.5 oz. Salsa Roja
- 1.5 oz. Salsa Verde
- .5 oz. Onion , small chopped
- .2 oz. Cilantro , chopped

Directions:

1. In a warm box, place one of each of the tacos wrapped in aluminum foil to keep warm
2. On a separate container, place all the toppings, salsa roja, salsa verde, chopped onion and chopped cilantro
3. Serve

Pork Carnitas Taco

Serves 1

Ingredients:

- 1 each 6" Pressed Mazina™ Tortilla (08042)
- 1.5 oz. Pork Carnitas

Directions:

1. Griddle and wrap in aluminum foil to keep warm
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Chicken Taco

Serves 1

Ingredients:

1 each 6" Pressed Mazina™ Tortilla (08042)
1.5 oz. Chicken , roasted and pulled
.1 oz. Chipotle Sauce , canned

Directions:

1. Griddle and wrap in aluminum foil to keep warm

Cheese and Refried Beans Taco

Serves 1

Ingredients:

1 each 6" Pressed Mazina™ Tortilla (08042)
1 oz. Oaxaca Cheese
1 oz. Refried Beans

Directions:

1. Griddle and wrap in aluminum foil to keep warm

Multi-Cheese Taco

Serves 1

Ingredients:

1 each 6" Pressed Mazina™ Tortilla (08042)
1 oz. Oaxaca Cheese
.3 oz. Cotija cheese

Directions:

1. Griddle and wrap in aluminum foil to keep warm