



Recipes

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Smoky Chile Steak Fajitas

Serves 4

Ingredients:

12 oz. Smoke Chile Marinated Flank Steaks , marinated overnight
1 Tbsp. Vegetable Oil
2 3/4 cups Button Mushrooms , sliced
1 cup Red Bell Pepper , sliced
1 cup White Onion , sliced
3/4 cup Poblano Chile Pepper, roasted, peeled and seeded
Salt and Pepper to taste
4 Mission® 6" Pressed Mazina™ Tortillas (08042)
Sour Cream (optional)
Guacamole (optional)
Pico de Gallo (optional)

Directions:

1. Prepare marinade according to directions and ingredients below. Marinate steak overnight.
2. Heat oil in a frying pan and sauté the sliced mushrooms, bell pepper and onion.
3. Slice into strips for fajitas. When vegetables are almost tender, turn up heat to high and add the poblano pepper and steak strips. Sauté for about 3-4 minutes. Set aside.
4. Warm tortillas until warm and pliable. Serve fajitas with tortillas and condiments.





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Smoky Chile Marinade

Serves 1

Ingredients:

5 Guajillo Chiles , seeded and toasted

4 Ancho Chiles , seeded and toasted

Boiling Water to cover

6 cloves Garlic , unpeeled and roasted

2 oz. (1/4 cup) White Vinegar

1/2 tsp. dried Oregano , preferably Mexican

10 Peppercorns or 1/4 tsp. Ground Pepper

1/2 tsp. ground Cinnamon

Directions:

1. Place the chiles in a bowl, add boiling water to cover, and let stand until soft, about 20 minutes.
2. Drain and reserve the soaking water and then tear into small pieces and place in a blender or processor.
3. Peel garlic and add to blender along with the vinegar and oregano. If using whole spices, use a spice grinder to pulverize first.
4. Add the spices and salt to the blender and blend to form a thick sauce (adobo). If the sauce is too thick, add a few drops of the chile soaking water to thin out.