



Pulled Pork Chalupitas

Serves 4

Ingredients:

- 32 Mission® Pre-Fried White Round Tortilla Chips (08620) , warm
- 16 oz. Refried Beans , held warm
- 16 oz. Marinated Pulled Pork, held warm (see Related Recipe)
- 8 oz. Mexican Guacamole (see Related Recipe)
- 1/4 lbs. Cotija Cheese , grated
- 1 Lime , cut into wedges

Directions:

1. Lay out Mission® Tortilla Chips on table. Stack each with the following ingredients in this order: ½ ounce refried beans; ½ ounce Marinated Pulled Pork; ¼ ounce Mexican Guacamole; and a sprinkle of Cotija Cheese. Leave ¼" border on tortilla chips.
2. Serve on warm plates or platters with lime wedges and a selection of mild to hot salsas.

Marinated Pulled Pork

Serves 1

Ingredients:

- 8 oz. Pork Butt, trimmed
- 1/6 large Onion , chopped
- 1 1/3 cloves Garlic
- 1/8 cup Fresh Cilantro Leaves, chopped
- 1/2 tsp. Fresh Thyme Leaves, chopped
- 1/2 tsp. Fresh Oregano Leaves, chopped
- 1/2 Bay Leaf
- 1/2 tsp. Cumin Seeds
- 1 tsp. Salt
- 1 Black Peppercorns
- 1/8 cup Distilled White Vinegar

Directions:

1. Place trimmed pork butt in roasting pan. Place onion, garlic, herbs, salt, peppercorns, and vinegar in food processor until smooth. As machine is running, add water in slowly and steadily to make a puree. Pour puree over pork, cover tightly, refrigerate for at least 12 hours.
 2. Preheat oven to 300° F. Place the pan with the pork and marinade in the oven and braise for about two hours. Meat should pull easily apart. Remove and let cool in the marinade. Shred the pork.
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Recipes

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Mexican Guacamole

Serves 1

Ingredients:

- 4 Avocados (about 2½ lbs.)
- .5 cup Tomato seeded and diced
- .25 cup Onion , ¼" diced
- 2 Fresh Serrano Chiles , stemmed, seeded, and diced
- 2 Tbsp. Fresh Cilantro , strips
- .25 tsp. Salt
- 2 tsp. Fresh Squeezed Lemon Juice

Directions:

1. Halve the avocados, remove pits and scoop meat into a bowl.
2. Add remaining ingredients and blend well, mashing as much as desired. Adjust seasonings as desired.