



Recipes

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Hawaiian Nachos

Serves 1

Ingredients:

30 Mission® Pre-cut Unfried Yellow Corn Tortilla Chips (06941)

8 oz. Shredded Pork

4 oz. Luau BBQ Sauce (see Related Recipe)

2 oz. Pickled Red Onions (see Related Recipe)

4 oz. Red Bell Peppers Strips

6 oz. Shredded Pepper Jack Cheese

Chipotle Sugar (see Related Recipe)

2 oz. Toasted Macadamia Nuts , crushed

Pineapple , diced into 1/8" bits, for garnish

Green Onion , sliced on bias, for garnish

Directions:

1. Fry Mission® Yellow Tortilla Chips and toss with Chipotle Sugar. Set aside.

2. Spread half of tortilla chips evenly over parchment lined pizza screen.

3. Top with half of pork, Luau BBQ Sauce, Pickled Red Onions, pepper strips and pepper jack cheese.

4. Top with remaining tortilla chips and ingredients.

5. Place in 500° oven until cheese is melted.

6. Garnish with diced pineapple and green onions.



Recipes

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Luau BBQ Sauce

Prep Time: 10 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

- 1 Tbsp. Vegetable Oil
- 3 Tbsp. Ginger , minced
- 1 cup Yellow Onion , diced
- 1 Tbsp. Garlic , minced
- 10 oz. Pineapple Juice
- 3 Tbsp. Orange Juice
- 28 oz. BBQ Sauce

Directions:

1. Heat vegetable oil in saucepan over medium high heat. Add onions, garlic and ginger. Sauté until onions begin to caramelize. Deglaze with pineapple juice and orange juice.
2. Add BBQ Sauce and bring to a simmer. Simmer for 10 minutes and remove from heat. Serve warm.

Pickled Red Onions

Prep Time: 10 Minutes

Serves 1

Ingredients:

- 1 Red Onion , peeled and thinly sliced on mandolin
- 1/3 cup Rice Wine Vinegar
- 1/3 cup Granulated Sugar

Directions:

1. Whisk rice wine vinegar and sugar together in stainless bowl until sugar is dissolved.
 2. Add red onions and refrigerate at least one hour to allow flavors to develop.
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Chipotle Sugar

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 1 Tbsp. Chipotle Powder
- .33 cup Granulated Sugar

Directions:

1. Whisk ingredients together until thoroughly combined.
2. Store in airtight container.