

# Recipes

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## Sloppy Joe Soft Tacos

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Serves 1

### Ingredients:

3 Mission® 6" Heat Pressed Flour Tortillas (10400)

9 oz. Sloppy Joe Beef (see Related Recipe)

3 oz. Shredded Cheddar Cheese

1 1/2 oz. Dill Pickles, chopped

1 1/2 oz. Yellow Onions , chopped

#### Directions:

- 1. Heat Mission® Flour Tortillas.
- 2. Place 3 ounces of Sloppy Joe Beef in the center of each tortilla.
- 3. Top each soft taco with 1 ounce of shredded cheddar cheese, 1/2 ounce of chopped yellow onion, and 1/2 ounce of chopped dill pickle.



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## Sloppy Joe Beef

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Serves 1

### Ingredients:

2 lbs. Ground Sirloin Steaks

8 oz. Yellow Onions, diced

2 oz. Garlic, chopped

2 tsp. Kosher Salt

2 tsp. Black Peppers

27 oz. Sloppy Joe Sauce

#### Directions:

- 1. In a large sauté pan, brown 2 lbs. ground sirloin over medium heat until meat is no longer red.
- 2. Drain beef and return meat to sauté pan.
- 3. Add chopped garlic, chopped yellow onion, kosher salt, and black pepper.
- 4. Over medium-low heat, add Sloppy Joe sauce, stirring occasionally until mixture is thoroughly heated.