



Recipes

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Smoked Duck Soft Tacos

Prep Time: 10 Minutes

Cooking Time: 2 Minutes

Serves 1

Ingredients:

6 Mission® 4.5" White Corn Tortillas (20123)

3 tsp. Black Raspberry and Red Jalapeno Glaze (see Related Recipe)

3 oz. Napa Cabbage , shredded

1.5 oz. Smoked Duck Breast , thinly sliced

3 Tbsp. Pickled Red Onions and Apples (see Related Recipe)

2 oz. Spicy Sauce (see Related Recipe)

Directions:

1. Heat Mission® White Corn Tortillas on flattop.

2. Stack tortillas together in pairs and drizzle each top tortilla with 1 teaspoon of Black Raspberry and Red Jalapeno Glaze.

3. Place 1 ounce of napa cabbage in center of each tortilla on top of glaze.

4. Top each with $\frac{3}{4}$ ounce of smoked duck, and 1 tablespoon of Pickled Red Onions and Apples.

5. Serve with a side of Spicy Sauce and additional Pickled Red Onions and Apples, if desired.



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Spicy Sauce

Serves 1

Ingredients:

16 oz. Mayonnaise
2 tsp. Chipotle powder
1 Tbsp. Chopped Chipotle in adobe
1 tsp. prepared Wasabi
.25 cup Green Onion , finely chopped
2 Tbsp. Rice Wine Vinegar

Directions:

1. Mix all ingredients together and refrigerate.

Black Raspberry and Red Jalapeno Glaze

Serves 1

Ingredients:

1 oz. Black Raspberry Jam
2 oz. Red Jalapeno Jam
1 Tbsp. Light Olive Oil

Directions:

1. Heat oil and jams in sauté pan over low heat, whisking constantly until melted.

2. Hold warm.



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Pickled Red Onions and Apples

Serves 1

Ingredients:

2 oz. Apple Cider Vinegar
3 oz. Granulated Sugar
1 oz. Water
1/4 tsp. Fresh Garlic , minced
1/4 tsp. Kosher Salt
1 tsp. Fresg Cilantro , chopped
1/2 tsp. Serracha Hot Sauce
12 oz. Granny Smith Apples , matchstick cut
8 oz. Red Onions , shaved julienne cut

Directions:

1. Whisk apple cider vinegar, sugar, water, garlic, salt and hot sauce together in mixing bowl until sugar is dissolved.
2. Fold in remaining ingredients and place in storage container at least two hours to allow flavors to develop.
3. Label, date and refrigerate.