



Recipes

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Orange Habenero and Honey Roasted Pork Grilled Tostadas

Prep Time: 5 Minutes

Cooking Time: 180

Minutes

Serves 2

Ingredients:

- 1 Mission® 4.5" White Corn Tortilla (20123)
- Vegetable Oil to brush
- 2 oz. Orange Habenero and Honey Roasted Pork (see Related Recipe)
- 2 oz. Heavy Cream
- 1 oz. Cream Cheese
- 3 oz. Orange Habenero and Honey Reserved Sauce
- 2 slices 1/6 Oranges Wedge, sliced thin
- Shaved Radish to garnish
- Cilantro to garnish

Directions:

1. Brush Mission® White Corn Tortillas with oil and place on grill to slightly toast and mark tortillas.
2. Set aside on cooling rack.
3. Heat heavy cream and cream cheese in sauce pan over medium high heat and bring to a simmer. Reduce cream by half and whisk in cream cheese until smooth.
4. Whisk in reserved orange habenero and honey sauce and stir until sauce is incorporated into cream.
5. Remove from heat.
6. Place grilled tostada on plate. Top with two ounces of shredded habenero and honey roasted pork.
7. Drizzle sauce evenly over pork.
8. Garnish with shaved radishes, cilantro, and orange wedges.



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Orange Habenero and Honey Roasted Pork

Serves 1

Ingredients:

- 16 oz. Orange Juice
- 3 oz. Honey
- 1 Tbsp. Roasted Vegetable Base
- 16 oz. Yellow Onions , pureed
- 1 Tbsp. Fresh Garlic , minced
- 2 Habenero Peppers , minced
- 4.5 lbs. Pork Butt

Directions:

1. Preheat oven to 350° F.
2. Place pork butt in small hotel pan.
3. Whisk orange juice, honey and vegetable base in mixing bowl until honey is dissolved.
4. Add in remaining ingredients and pour over pork.
5. Place in oven uncovered for 1 hour.
6. Cover and continue cooking approximately two hours or until tender.
7. Remove from oven and let cool slightly.
8. Remove pork from pan and place on work surface.
9. Shred pork and hold warm.
10. Drain sauce and reserve.