



Peruvian Spicy Pork Griddlers

Serves 1

Ingredients:

- 1 Mission® 12" Garlic Herb Wrap (10252)
- 2 Tbsp. Sofrito Mayonnaise (see Related Recipe)
- 1/2 cup Sweet Potato Mash (see Related Recipe)
- 1/2 cup Pepper Jack Cheese , shredded
- 2 Tbsp. Roasted Corn
- 1/2 cup Peruvian Spicy Pulled Pork (see Related Recipe)

Directions:

1. Lay Mission® Garlic Herb Wrap on work surface.
 2. Evenly spread Sofrito Mayonnaise.
 3. Evenly spread Sweet Potato Mash over entire wrap.
 4. Distribute Pepper Jack Cheese evenly over entire wrap.
 5. Distribute Roasted Corn evenly over entire wrap.
 6. Place Peruvian Spicy Pulled Pork in front half of wrap.
 7. Fold bottom third up. Fold two remaining sides in to complete the wrap.
 8. Place on lightly oiled grill. Lightly brown on both sides. Remove from grill.
 9. Cut into thirds and serve immediately.
-



Recipes

MISSIONFOODSERVICE.COM

Sofrito Mayonnaise

Serves 1

Ingredients:

1 cup Mayonnaise

1/4 cup Sofrito

Directions:

1. Place all ingredients in bowl.
 2. Mix to incorporate.
 3. Place in storage container.
 4. Label, date and refrigerate until ready to use.
-



Recipes

MISSIONFOODSERVICE.COM

Sweet Potato Mash

Serves 1

Ingredients:

- 1 lbs. Sweet Potato , peeled and diced
- 1 qt. Water
- 3 oz. Butter
- 1 tsp. Kosher Salt
- 1 Tbsp. Ground Cinnamon
- 1/4 cup Brown Sugar

Directions:

1. Place Sweet Potatoes and water in pan. Bring to boil.
 2. Reduce heat to simmer. Cook until Sweet Potatoes are soft.
 3. Drain Sweet Potatoes and place in mixing bowl.
 4. Using paddle, mix Sweet Potatoes on low speed until mashed.
 5. Add remaining ingredients.
 6. Place in storage container.
 7. Label, date and refrigerate until ready to use.
-



Recipes

MISSIONFOODSERVICE.COM

Peruvian Spicy Pulled Pork

Serves 1

Ingredients:

4 cups Peruvian Roasted Pork (see Related Recipe)

1/2 cup Chipotle Tabasco® Sauce

Directions:

1. Remove external fat from Pork Roast.
2. Pull meat into shreds.
3. Toss with Chipotle Tabasco® Sauce.
4. Place in storage container.
5. Label, date and refrigerate until ready to use.