



Recipes

MISSIONFOODSERVICE.COM

Carnitas Tacos

Serves 8

Ingredients:

8 Mission® 6" Yellow Corn Tortillas (10503)
4 Tbsp. Vegetable Oil
2 cups shredded or chopped Roasted Pork
2 tsp. Chile Powder
2 tsp. Onion Powder
8 drops Cholula™ Mexican Hot Sauce
1 tsp. Salt
2 small Tomatoes , seeded and diced
Shredded Lettuce to garnish
Sour Cream
Queso Fresco (Mexican Cheese)

Directions:

1. In a large skillet, heat oil and partially cook Mission® corn tortillas on both sides. Fold tortillas in half and continue frying until almost crisp. Remove tortillas and drain in paper towels.
2. Brown roasted pork in same skillet, adding chili powder, onion powder, salt and hot sauce.
3. Remove from heat and stir in tomato. Stuff tortillas with mixture and serve with garnish.